

THE NATIONAL

AUGUST 20, 1955

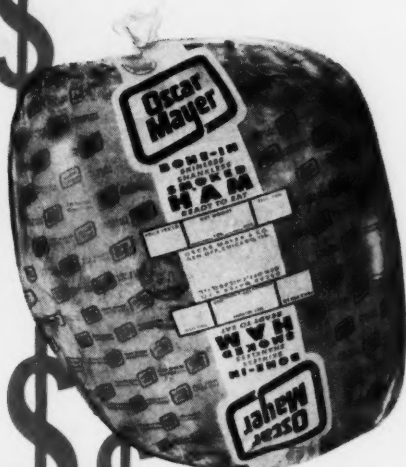
# Provisioner

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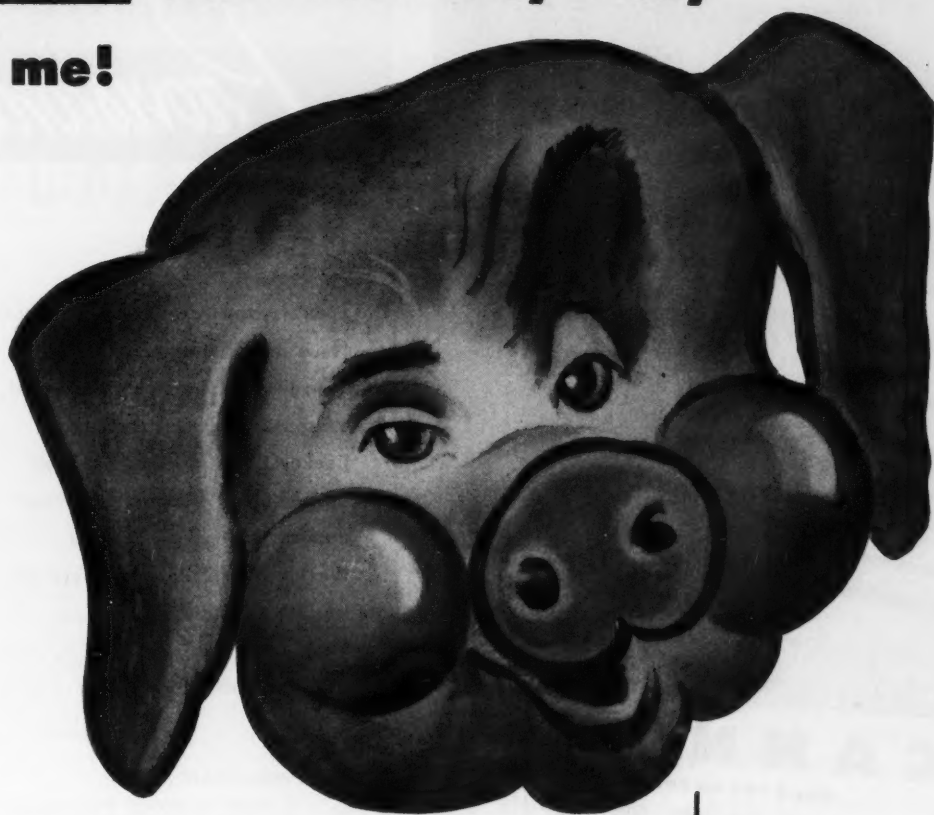
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AUGUST 20, 1955



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# THE NATIONAL Provisioner

VOLUME 133 AUGUST 20, 1955 NUMBER 8

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THE NATIONAL PROVISIONER



# News and Views

THE NATIONAL

## PROVISIONER

Vol. 133 No. 8

AUGUST 20, 1955

### Look Hard at Your Own

The decision to abandon the "home" plant must have been a difficult one for the management and the board of Wilson & Co. We believe, however, that their decision was the correct one for the company and its stockholders, and we suggest that there are other companies which should examine their own plants, locations and the other factors influencing their businesses as realistically as did the Wilson management.

More than a few would find, if they did so, that their own packinghouses are almost unalterably saddled with "inefficient product-flow, unsatisfactory supervisory control and high maintenance costs," and that there is little chance for a satisfactory return on investment in their rehabilitation. For example, a number share with Wilson at Chicago (which has several score) the predicament of having to operate time and money-eating elevators and to hand-truck edible and inedible product all over their plants.

"Crazy quilts" describes many meat plants which are composed of a patch-work of structures, departments and facilities agglomerated over the past 20, 30, 40 and 50 years. Not infrequently we are shown a shiny new patch of a kill, cut or shipping department superimposed on a plant which has long since lost much resemblance to a unified establishment. Management is hopeful that the new facilities will turn on the profit spigot—"although, of course, we did have to push that operation into a corner, and move another down the cellar, and do a bit of back-trucking to a higher level." We try, although sometimes it's hard, to share his optimism.

We know that many executives realize that they face an almost impossible task in trying to "sell right"—and competitively—and still make a profit in their existing plants. Many of them realize that they could make more money, on smaller volume, in a modern, efficient plant where manufacturing could be given greater emphasis.

"You can't throw a packinghouse away, for where would you get the money to replace it?" is a hard question to answer, but we believe many packers must find the right response. Trickling it away may cost far more in the end than throwing it away, for the business itself, as well as the plant, may be a casualty.

**Record Meat** production of about 26,700,000,000 lbs. in 1955 was predicted this week by the USDA. This is 5 per cent more than last year's record output. And, the USDA said, a high volume of livestock production in 1956 is "almost certain." The 1956 forecast was based on bumper crops of feed, which were reported at "record or near-record harvests," good condition of most ranges and the large number of meat animals on farms. Per capita meat consumption this year was forecast at 160 lbs.

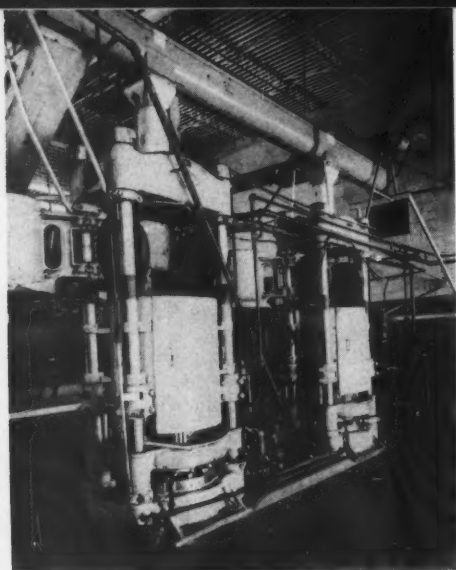
**The USDA** has received the additional authority it sought to enforce government grading laws. President Eisenhower signed into law the bill providing criminal penalties of a \$1,000 fine, a year's imprisonment or both for anyone knowingly making false or deceptive representations as to whether a product has been officially graded or inspected by authorized USDA personnel. Text of the bill appeared in the NP of August 6, 1955.

**Wage Increases** have been granted to employees of three large Canadian packing companies in new agreements with the United Packinghouse Workers, CIO-CCL. Agreements signed by Burns & Co., Ltd., and Swift-Canadian Co., Ltd., add an across-the-board increase to all wage rates to establish a base rate in the city of Toronto of \$1.46, rising to \$2.21 an hour. A separate agreement signed by Canada Packers, Ltd., provides a lump sum to be paid all workers from December 1, 1954, representing 3¼c an hour. In addition, an estimated 6c an hour will be continued in the job rating pool to establish rates expected to run from \$1.46 to \$2.21 also.

**New State Standards** and regulations for meat and meat products went into effect this week in Ohio. Copies of the standards and regulations, established with the aid of the Ohio Meat Packers Association, are available from the Ohio Department of Agriculture, Division of Food and Dairies, Columbus 15. Among the regulations is one banning artificial coloring of meats, meat products or sausage casings with any dye, chemical or other substance except natural wood smoke.

**A Layoff Pay** plan that extends for a full year is provided in new two-year contracts between the United Steelworkers of America, CIO, and two industry suppliers, American Can Co. and Continental Can Co. Like the supplemental unemployment benefit program negotiated recently in the auto industry, the plan provides for benefits to laid off workers equivalent to 65 per cent of take-home pay, including state unemployment compensation. The coverage period for can company workers, however, will extend to 52 weeks for employees with three or more years of seniority, compared to a maximum of 26 weeks in the auto industry. The can companies will finance the plan by contributions of 5c an hour for each employee. Benefits will be payable starting October 1, 1956. Wage increases of 13c an hour, improved pensions and other benefits also were granted in the new contracts. Total cost of the package is 21½c an hour.

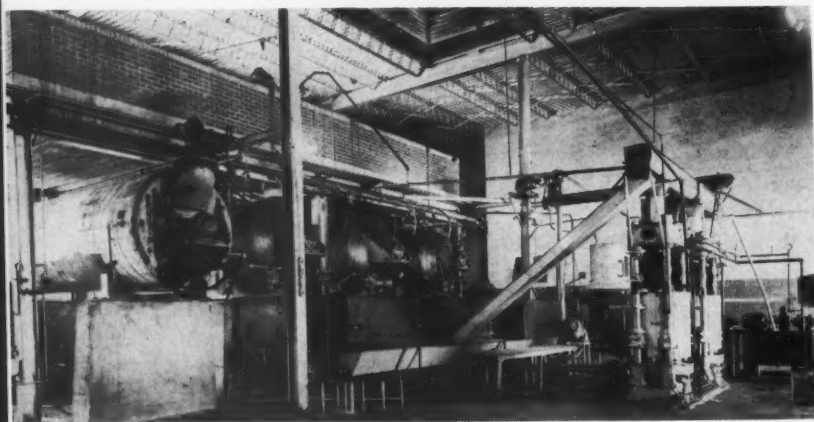
**It's Illegal** for a union to induce member meat buyers in retail stores to stop buying from packer salesmen in order to force the salesmen to join the union. The National Labor Relations Board has ruled that such pressure violates the secondary boycott provision of the Taft-Hartley Act. The decision represents a victory for Swift & Company in an 18-month legal fight before the NLRB with the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL. Swift charged the Amalgamated was using the technique in an attempt to keep the company's meat products off the St. Louis market until its salesmen would agree to join.



OPERATOR standing on catwalk controls flow of scrap from horizontal conveyor to presses. Overflow goes back via chute at left.

## Rendering—Cleanest

In New Stovall Sunlit Plant  
Conveyors Handle Material  
— Offal to Cake — with no  
Muss and Little Fuss



OVERALL VIEW of Stovall rendering plant showing cookers, pans, presses and hydraulic pumps. Note high ceiling and the charging mezzanine above the cookers.

**R**AW materials processed in the Stovall By-Products Company rendering plant in Denver really get the runaround. From the time the inedible raw fats enter the plant until they emerge as cake, they are moved by conveyor in a rectangular flow pattern. Furnished and installed by The Allbright-Nell Co., the rendering equipment features maximum mechanical handling throughout processing.

While the mechanics of rendering were perfected, attention also was directed toward making the plant attractive. The new rendering building adjoins the Litvak Meat Co. and processes the packer's inedible material. Owners of the business are Carl J. Stovall, general manager, and the Litvak brothers, Joseph, Jacob and Leonard.

A high ceiling with ample skylighting gives the interior a cheerful look. The architect selected steel trussed metal roofing to allow maximum natural lighting. The ceiling is 23 ft. from the floor. A two-tone wall paint treatment blends pleasantly with the high ceiling. The lower 13 ft. of the wall is colored in a bright cardinal red while the balance is painted with a mold resisting aluminum coating.

Contributing also to maintenance is a rigid sanitation program that forestalls formation of grease or dust coatings. The architect provided ample drainage and sewer outlets. A daily washing with detergents keeps the plant spotless. Mechanical handling keeps product from spilling.

The high degree of sanitation and rapid processing of raw materials nets

the firm a quality tallow, Stovall reports. The tallow grades bleachable fancy and tests 44/100 of one per cent ffa and less than ½ of one per cent MIU.

Inedible viscera coming from the Litvak kill department are hoisted to a table where the material is slashed and washed free of any paunch contents and then chuted to a hog. Similarly, the bony material is lifted by hoist and chuted to the same hog. The chute is so designed that it feeds material uniformly thus preventing overloading of the hog.

Mounted on its own shock absorbing platform, the 50-hp. power hog comminutes and discharges all the soft and hard materials into a 41-ft. screw conveyor that is powered by a 5-hp. motor and propels the materials to the charging mezzanine. A charging conveyor, powered by a 2-hp. motor, carries the materials directly to the charging domes of the three 5/12 cookers. A split screw on the horizontal 12-in. conveyor and three spout openings permits charging any of the cookers.

The cookers are run by 30-hp. Pow-R-Pak drives which are mounted to the shells. Each unit rests on 6-ft. concrete supports, permitting easy servicing of the various piping components such as the condensate return system. The drive powers the paddle shaft at 38 revolutions per minute. A cook can be finished in about three hours because all material is hogged and the melter paddles revolve so rapidly, Stovall relates.

The cooked material discharges into a percolating pan. After the free flowing fat is drained, the hinged

# Fast and Economical

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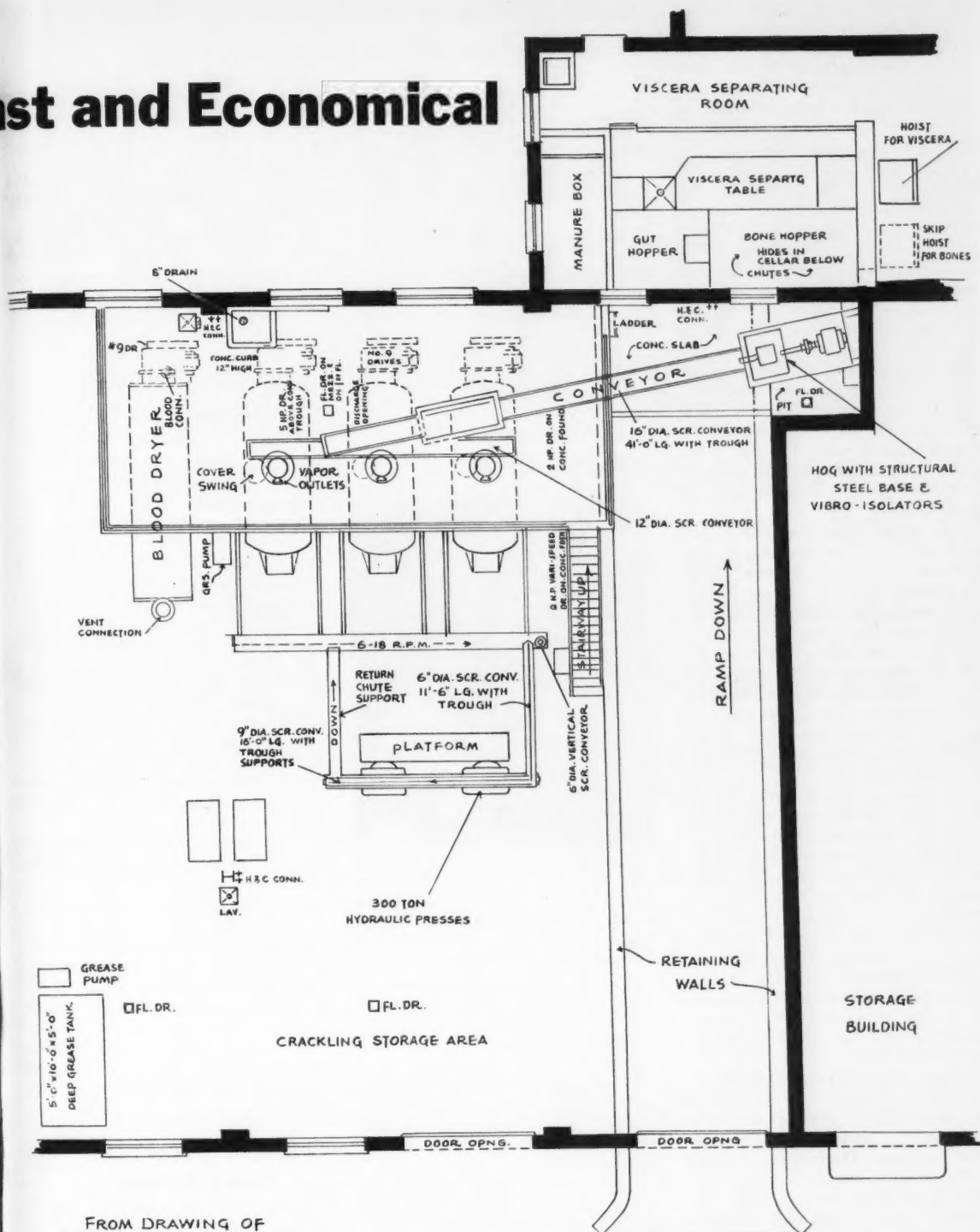
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FROM DRAWING OF  
THE ALLBRIGHT-NELL CO.

DRAWING SHOWS ARRANGEMENT OF EQUIPMENT AND HOW CONVEYORS ARE USED THROUGHOUT

front gates of the pan are lifted and the meat scrap raked into a 6-in. horizontal screw conveyor located in front of the three pans. A 6-in. vertical conveyor transfers the material

to a 9-in. horizontal unit and the material then spouts via slide gate chute into the two 300-ton hydraulic presses. By means of the slide gate the press operator can stop the flow

of scrap when he places the press plates in position. Timing of the press cycle is automatic, with a buzzer sounding the end of the press.

Surplus scrap from the press feed-

ing conveyor glides down a return chute to the horizontal conveyor that carries the material from the percolator pans and repeats the same flow cycle. The volume of product fed to the presses is controlled by an operator who can observe the flow to the presses and pan conveyor.

The press cakes are trucked into the storage area. The level is approximately the same or higher than the beds of the trucks which transport the material to local feed plants. The trucks back up directly to the wall door to lessen the distance the product must be moved in loading.

Grease from the pans and the press is pumped into a 5 ft. x 10 ft. x 5 ft. settling tank. From here it is pumped into a storage tank and a 20,000-lb. tank truck which the firm has modified for tallow handling by installing suitable heating coils. The tank truck is used to store and haul the product, as the firm lacks a railroad spur for direct loading.

The vapors from the cookers are condensed in four condensers and flow into a hot well located within the plant proper.

To furnish the additional steam required, the firm installed two new 150-hp. Hobart boilers which can be fired by either gas or oil. The units can be changed quickly to either fuel as the company takes advantage of the low off-peak gas rates which fluctuate with weather conditions in the spring and fall.

The plant has ample working area, due in part to the steel supporting beams and truss roof. Both the floor area and the mezzanine have room for expansion. Currently, the plant handles the inedible material from the Litvak Meat Company's daily kill of about 250 head of beef. A separate blood dryer handles the blood.

Stovall considers the plant highly efficient. The mechanical handling of the product coordinates the cooker operations with the killing activity. The product moves directly from the kill floor to the rendering department and within a matter of minutes is in the cooker. Stovall attributes the high quality of the tallow produced to this rapid handling. There is no chance for ffa buildup. The meat scrap runs about 50 to 60 per cent protein.

Stovall claims operating charges are nominal as electrical power performs most of the work with employees monitoring the functions.

### Watch That Apostrophe

Meat & Taters, Inc., New York City, has filed articles with the office of the secretary of state, changing its name to Meat 'n Taters, Inc.

## Frozen Food Heads for Tropics as Deck Cargo Without Refrigeration in Test of 'Super Chill'

Test of a new and revolutionary method of shipping frozen food without refrigeration was initiated last week by Libby, McNeill & Libby, Chicago, when a cargo of frozen foods was started on its way to Caracas, Venezuela.

The food was brought to minus 150 deg. by a new liquid nitrogen process known as "super chill." It will be maintained at below zero temperatures during the shipment without truck, railroad car or steamship refrigeration.

W. C. Mitchell, Libby vice president in charge of frozen foods, said the South American shipment is the first of several pilot shipments in a final phase of tests of the new method. Domestic shipments using unrefrig-

years ago and five years ago started work on the super-chill experiment in cooperation with the inventor of the process.

The first shipment included frozen peaches, strawberries, broccoli, spinach and other foods and juices.

"Keeping the food well below zero at all times will result in a better quality product," Mitchell said. "The development promises to facilitate domestic shipments and open up new overseas markets."

### AMIF Booklet Discusses Chemicals in Meat Field

Various antioxidants, flavoring and coloring materials, curing ingredients, sausage binders, detergents and cleaning compounds and refining and bleaching agents employed in the meat industry are discussed by Henry R. Kraybill, director of research of the American Meat Institute Foundation, in "Chemicals and the Meat Industry," Circular No. 14 of the AMIF. The material was presented at a meeting of the Commercial Chemical Development Association and the Chemical Market Research Association.

In pointing out to chemical industry representatives that meat processors are interested in new chemical additives which will improve acceptability or nutritive value or prolong keeping time, Dr. Kraybill stated:

"We believe that no chemical should be added to foods if there is any reasonable doubt regarding the safety of its use. We feel strongly that it is the duty and responsibility of the industry to demonstrate adequately the safety of its use before any new chemical is added to foods. To obtain the information may require very extensive toxicity and feeding tests with experimental animals. I am sure that your industry is fully cognizant of its responsibility in this respect."

### Oklahoma Man to Direct U. S. Food Distribution

Martin D. Garber of Enid, Okla., has been named director of the Food Distribution Division of the Agricultural Marketing Service, the USDA announced.

In his new post, Garber will direct the national school lunch program and the special school milk program. He also will be responsible for distribution of surplus food acquired by the USDA.



TEMPERATURE INSIDE container is about 300 deg. below zero, indicates thermocouple shown to W. C. Mitchell, vice president of Libby, McNeill & Libby, by Tjoe Reinier, engineer, as frozen food is packed for shipping to Venezuela.

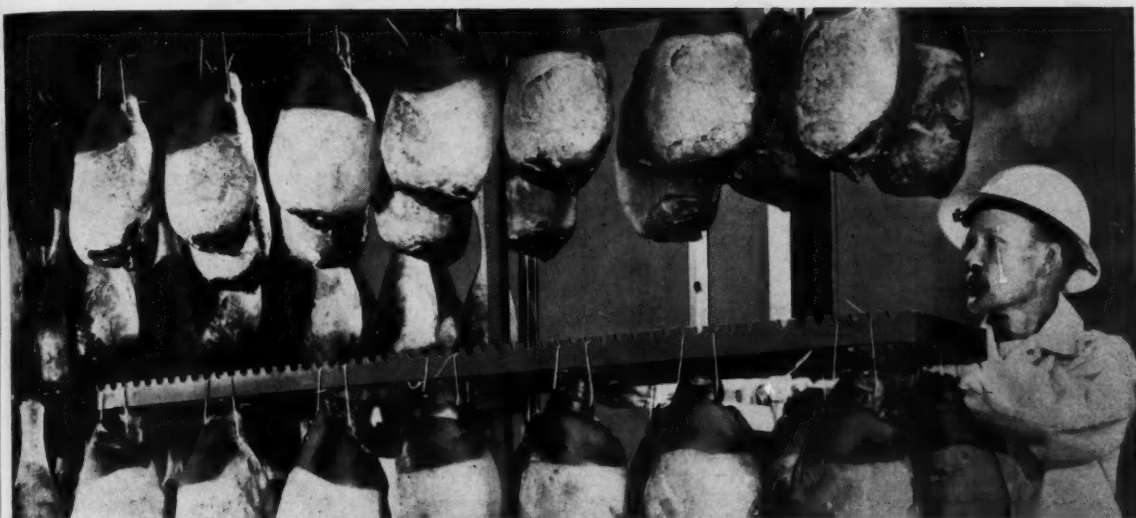
erated trucks and railroad cars will later be made between U. S. cities testing various types of frozen food products.

The shipment to Venezuela will be made as deck cargo on a Grace Line ship proceeding through the tropics, thus providing a rigorous test of the process.

The container being used in the test is 7 ft., 1 in. square and 7 ft., 6 in. high. There are six inches of insulation between an aluminum liner and aluminum outer jacket. Containers such as this can be loaded on trucks, transferred to flat cars or box cars, and carried on ship either in hold or on deck without affecting the refrigeration.

Libby, McNeill & Libby entered the frozen food field five and a half





## THE LIXATE PROCESS

revolutionizes the making and handling of

# BRINE

in today's

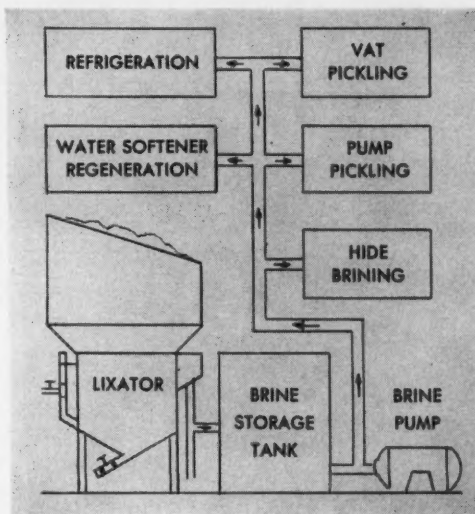
## MEAT PACKING PLANTS

**AUTOMATICALLY—makes and distributes  
100% Saturated Brine at LOWER COST!**

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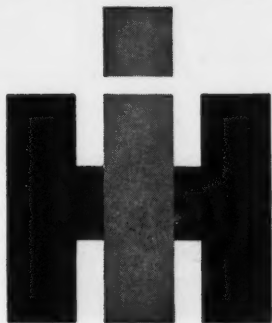
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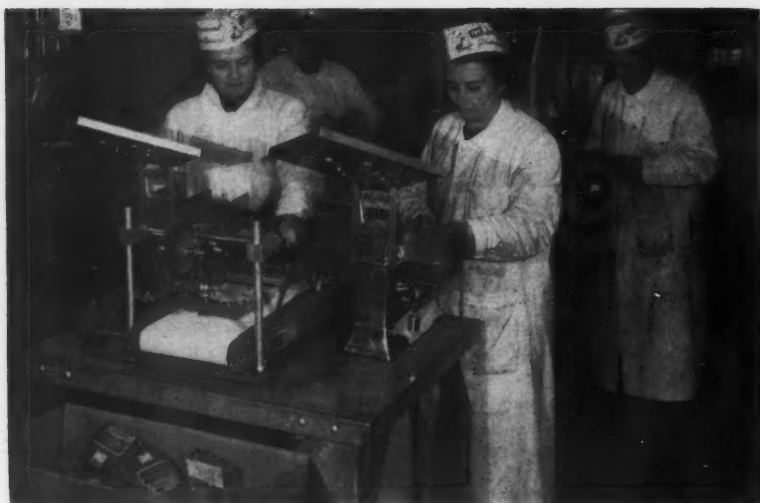
ALTRUCKS

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AUGUST 20, 1955

17



## This one **LOW COST** setup will handle practically any **PACKAGING JOB**

WITH ONLY 2 OPERATORS you can produce up to 480 lunch meat packages per hour; package up to 250 lbs. of franks per hour. Handles other items at corresponding speeds!

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Gives neater, tighter, sales-appealing packages.

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WRITE TODAY**

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2500 IRVING PARK ROAD

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### **Glynn Re-elected President of Retail Dealers Group**

Albert F. Glynn of Detroit was re-elected president of the National Association of Retail Meat and Food Dealers at the group's 70th annual convention at the Statler Hotel, Cleveland. Roy Giese of Milwaukee was elected treasurer.

Detroit was selected as the site of the 1956 annual convention. Alex Bell, director of Associated Food Merchants of Detroit, was selected as 1956 convention chairman. NARMFD again will forego displays and exhibits, enlisting participation of suppliers instead through advertising in a souvenir year book.

Speakers at this year's convention included Max O. Cullen, assistant general manager of the National Live Stock and Meat Board, Chicago, and Earl M. Gibbs of Earl C. Gibbs, Inc., Cleveland, a director of the American Meat Institute.

The association was honored by Swift & Company, Chicago, for its outstanding contribution to the food industry. Henry Schumacher, manager of Swift's merchandising service, presented a Gustavus Franklin Swift Founder Award to the group.

### **USDA Invites Bids to Supply Beef for Greece**

Offers to supply approximately 500,000 lbs. of frozen carcass beef for export to Greece under an International Cooperation Administration program are being asked by the Department of Agriculture.

Deadline for offers is 12 noon Monday, August 22, for acceptance no later than midnight August 24. Bids should be on the basis of f.a.s. port of Philadelphia.

Beef should be U.S. Utility grade. Delivery period is September 6-30.

### **New Index Tells Where to Get What Data on Food**

The first index of its kind which identifies government-published information of interest to the food industry has been published by the Food Industries Division of the Business and Defense Services Administration.

Approximately 200 statistical publications of ten government agencies are listed and described briefly in the new index, entitled "U.S. Government Statistical Publications for the Food Industries, Listing and Index." The directory is available from the Department of Commerce, Washington 25, D. C., or any Commerce field office, at 30c each.



## TO IMPROVE PROFITS

# Wilson Will Halt Chicago Meat Operation; Expand in Midwest

**A**FTER deciding that only complete rehabilitation could materially alter the inefficient product flow, unsatisfactory supervisory control and high maintenance costs in its time-worn packinghouse at Chicago, and that the \$8,000,000 required for such rebuilding would be unlikely to yield a satisfactory return, Wilson & Co., Inc., has decided to discontinue meat and other food operations at the plant, while retaining several by-product operations on part of the site. (The basic unit of the Chicago plant was built in 1900-01 by Schwarzschild & Sulzberger.)

In a further move to improve earnings and replace Chicago facilities with better ones, the firm has decided to spend about \$4,500,000 in expansion and modernization—particularly of manufacturing and processing—at its Cedar Rapids, Albert Lea and Omaha units, and to construct a new push-button rendering plant, and new facilities for animal feeds and miscellaneous by-products on a portion of the present Chicago plant location.

The company will ultimately dispose of all of its property north of 42nd street on Ashland avenue, which includes the packinghouse proper and the firm's general office building. This property—lands, buildings and equipment—has a net book value of about \$7,800,000. General administrative and sales offices of Wilson will be moved to a Chicago loop location. An accelerated Chicago general sales program will be continued with supplies furnished by Wilson midwestern plants; cooler and other sales facilities may be constructed at some time on the remaining Wilson property south of 42nd street.

Pharmaceutical, chemical and gelatine operations, which are currently being carried on at other Chicago-land locations, will be continued. All Chicago activities of the sporting goods division will be consolidated in one building on a new site in the metropolitan area, as against six locations now in use.

In announcing the decision to the stockholders, this week, Wilson president James D. Cooney said that the pace of the move will depend on the completion of work at the Iowa, Minnesota and Nebraska plants, as

well as other factors, but that the changeover will probably be finished in 18 months.

Cooney stated that the policy was adopted only after exhaustive studies of the various units and operations of the company, including an analysis of the Chicago plant which had sustained heavy operating losses, primarily in its meat division, in each of the past several years. Cooney pointed out:

1. The midwestern units have had a good record of earnings over a period of years, and their operations are expected to continue profitable.

2. The midwestern plants are excellently located; not only are livestock plentiful in areas surrounding them, but prices and transportation rates are such that products can be moved from these plants on a competitive basis to almost any consuming area in the country.

3. Construction costs for the amount of expansion planned will be considerably less at the midwestern plants than for a newly constructed packinghouse.

4. Past experience indicates that the degree of efficiency to be expected at these plants will be significantly

greater than that which could be obtained at Chicago.

Plans are being made to transfer some employees to other Wilson units, to assist others in arranging employment elsewhere, and to provide fair and equitable severance pay to those other employees not obtaining employment prior to the discontinuance of their departments, and who are not eligible for retirement under the company's pension plan. The move is expected ultimately to result in relocation or separation of around 3,000 employees. General administrative employees will, of course, be retained.

Cooney also reported to the stockholders that Wilson's overall earnings from domestic operations for the first eight months of the present fiscal year represent an improvement over the same period of last year. He said that tonnage sales for the eight months ended July 2 were greater than a year earlier, but that dollar sales declined, due mainly to the lower level of pork prices. Foreign results for the eight months were also profitable and improved.

Consideration of the payment of common dividends will be postponed until results for the full year are known and a better appraisal can be made of the probable effects of the relocation and modernization program on future earnings.

The Wilson president said that some financial recovery can be expected from the sale of the Chicago property. The loss ultimately sustained would be an allowable deduction for income tax purposes.

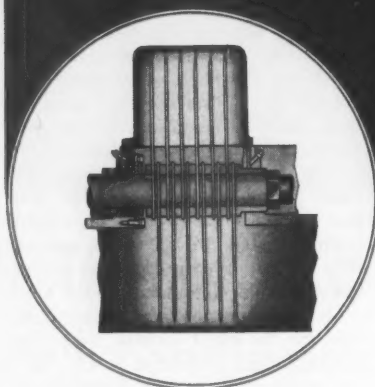


CANNED MEATS are getting big summertime boost in new food kits released by American Can Co. to newspapers, radio and television food editors and commentators. Shown above, with meat in foreground, is the company's "Southwest Barbecue" television kit as it might appear on women's or food program telecasts. Kit includes menu and complete portable charcoal grill, skewers and other equipment.

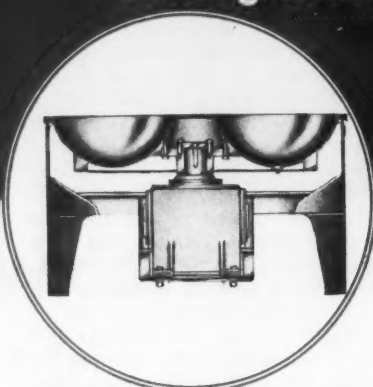
# Three **NEW EXCLUSIVE** features

make this **Globe Silent Cutter**  
better for

- **Cutting Sausage Meats**
- **Cutting Sausage Costs**



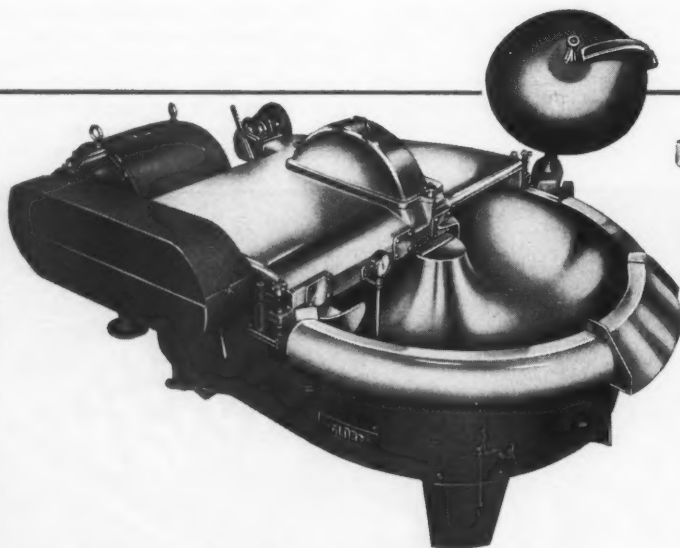
**New Knife Arrangement.**—Cross section through new knife arrangement showing twelve knives (either sabre or double edge straight type knife) for faster work at decreased friction, less H.P. and less heat for a cooler mix.



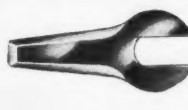
**Specially Designed Transmission** drives bowl separately. All ground gears and bearings run in oil and are ENCLOSED to give a completely grease-free condition at those "hard-to-clean" surfaces under the bowl.



**Hinged Lid**—entire cover swings up to make bowl easily accessible and in full view for quick, easy cleaning. Knife spindle is completely inclosed by non-wearing stainless steel labyrinth seals to prevent meat from entering spindle housing and oil from leaking into cutting chambers.



The new model No. 54 Globe Silent Cutter is available in 400 and 600 lb. capacities.



DOUBLE EDGE  
STRAIGHT TYPE KNIFE



SABRE TYPE KNIFE

The new Globe Silent Cutter provides so many new and revolutionary ideas for cooler, more efficient sausage meat cutting, at greater speeds and at less cost, with many new sanitary features for added cleanliness, we know you will want all of the details as soon as possible. Ask for them today.

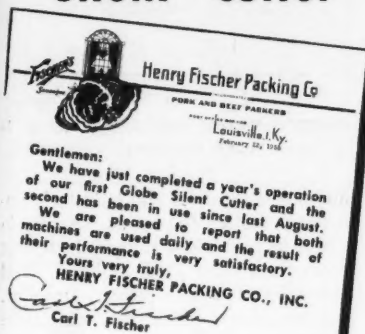
*The* **GLOBE** *Company*

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SERVING THE MEAT INDUSTRY SINCE 1914



# HERE'S WHAT TYPICAL USERS SAY about the model 54 GLOBE Silent Cutter



TAKE A BITE AND TASTE THE DIFFERENCE

Dear Mr. McQueen:  
In reply to your letter of October 6th with reference to the Globe Silent Cutter that we purchased from you the earlier part of this year, we are listing some points which we believe are of mutual interest to any manufacturer.

1. The bowl and knives on our Globe silent cutter are independently driven.
2. The worm driven bowl has been eliminated and is operated by a separate gear reduction unit. We feel that this assures less maintenance.
3. The perfect seal on the knife shaft prevents absorption of the meat juices into the bearing of the knife shaft housing.
4. Your new Globe Silent Cutter is easily kept clean because of the fact that the cover and knife shaft are raised completely from the bowl at the time of washing.
5. The cutting operation is very satisfactory, and a smoother emulsion is obtained in a shorter period of time, thereby reducing the rising temperature of the meats in the cutter.

We have been using this cutter now for a period of six months, and wish to assure you that we are well pleased with its operation and are happy to recommend this cutter.

Yours very truly,  
WEISEL & CO.  
President

**The GLOBE Company**  
Manufacturers since 1914

4000 S. Princeton Ave. Chicago 9, Illinois

## New Chemical to Combat Scours Made from Tallow

A new chemical made from beef tallow, which is hailed as a better and cheaper product to combat death and stunting of pigs from bacterial enteritis (scours), now is being offered to veterinarians by Armour Veterinary Laboratories, division of Armour and Company, Chicago, under the trade name of RQ-20.

The same chemical is said to be effective as a growth promoter. Preliminary data indicate that pigs and chicks fed the new product grew from 10 to 15 per cent faster.

The substance is a white powder with a special methylalkylammonium stearate as the active ingredient for controlling scours. Steamed bone meal, used as a carrier, supplies the necessary minerals in proper ratio. RQ-20 is designed for mixing with animal feeds.

Experiments with the product have been carried out in more than 20 agricultural colleges, and observations under farm conditions have been made by several hundred co-operating veterinarians. Scientists are not yet certain as to its mode of action, but the effectiveness of the drug has been thoroughly established, Armour and Company said.

The methylalkylammonium stearate in RQ-20 is made through a series of chemical reactions starting with beef tallow, which is split into fatty acids and glycerine. The fatty acids are converted chemically into compounds called nitriles and amines. These compounds, through combination with more tallow-derived fatty acids, become the active ingredient of RQ-20.

RQ-20 is used at the rate of 2.5 to 5 lbs. per ton of feed for the control of bacterial enteritis. It now is being produced in pilot plant quantities only, but production facilities are being increased. It now is available to livestock producers through their veterinarians.

## Western Grain-Fed Beef Boosted at Chefs' Buffet

"Excellent Meat, isn't it?" read small table tents at each of the more than 3,000 places at the chefs' buffet during the 53rd annual convention of the International Steward's and Caterer's Association this week in Seattle. "It's Western Grain-Fed Beef. No Finer Beef is Produced, Anywhere."

Serv-U Meat Co., Seattle, furnished the meat and helped distribute the promotion pieces.

## Breeding for Tenderness, Irradiation Sterilization Are Projects at Davis

Two research projects of potential value to the industry in selecting live-stock and preserving meat are underway at the Davis laboratories of the University of California.

The university is among the schools, firms and government agencies whose scientists are seeking answers to the future of irradiation sterilization of meat. The second Davis research project involves the possibility of breeding for tenderness.

Aloys L. Tappel, assistant professor of food technology, is experimenting with irradiated meat to measure any possible changes in color, vitamin content and taste of beef, pork, poultry and fish.

Samples of fresh meat are radiated with gamma rays given off from the U. S. government's atomic power plant at Arco, Ida.

Tappel also is studying the shelf life of atomic sterilized meat stored at room temperature.

To be practical, the radiated meat must taste and look like fresh, untreated meat, Tappel points out, and it must be nutritious. Taste tests along with extensive laboratory tests are being run to measure changes.

High levels of radiation do change the color and flavor, said the food technologist. Very low levels do not sterilize the meat, but the flavor is not unfavorably changed.

To find out what makes one piece of meat more tender than another, Pauline C. Paul, associate professor of home economics, has started a research project to find out what heredity has to do with tenderness.

The Davis home economist is studying chickens, furnished by the poultry husbandry department on the campus. If taste panels and laboratory tests show that heredity does make a difference in tenderness of poultry, Dr. Paul hopes to extend the study to sheep, and eventually to beef animals.

Chickens were chosen for the first studies because they are cheaper and quicker to raise than larger meat animals. Several families of birds are now being raised under controlled conditions to see if heredity differences can be detected.

"Perhaps livestock men may some day choose breeding lines for tenderness just as they are now choosing for body conformation and early maturity," said Dr. Paul.

She is being assisted in the study by Miss Charlotte Illa, a home economics graduate from the University of Minnesota.



# Industry Profit Picture— But Not a Pretty One

A QUICK GLANCE picture of the poor financial results of the meat packing industry in 1954, as well as in earlier years, can be obtained from the charts appearing on this page. The charts and the other data published here are taken from the survey of "Financial Results of the Meat Packing Industry, 1954," issued by the department of marketing of the American Meat Institute.

Total net earnings of the industry in 1954, as shown in Chart 1, are estimated by the AMI at \$45,000,000,

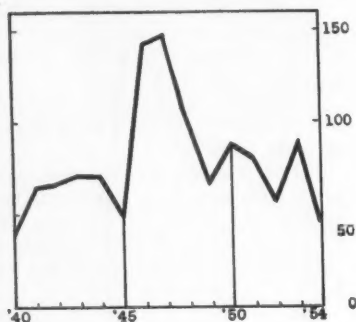


CHART 1: Total Net Earnings (Millions)

or half the 1953 level, and the lowest since 1940. In only three of the last 15 years has the industry earned as much as \$100,000,000; the peak was \$148,000,000 in 1947.

Dollar sales of the meat industry, as shown in Chart 2, have increased

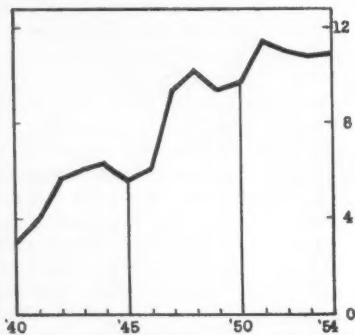


CHART 2: Industry Sales (Billions)

more than three-fold in the last 14 years. However, much of this gain has been due to the increase in the general price level. There has been about a 40 per cent increase in tonnage during the same period, as indicated in Chart 3; volume handled

in 1954 at 25,100,000,000 lbs. was the greatest on record.

There has been a gradual but steady upward trend in the net worth

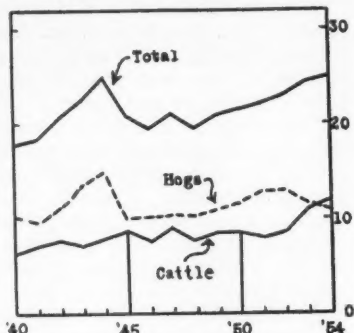


CHART 3: Dressed Weight (Billion lbs.)

of the meat packing industry, as reflected in Chart 4. At the end of 1954 industry net worth totaled \$1,150,000,000, or 60 per cent above 1940.

Except for a brief post-war period,

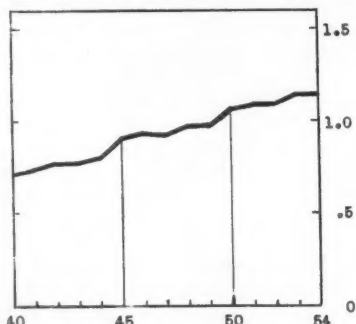


CHART 4: Industry Net Worth (Billions)

the ratio of meat industry net earnings to sales has followed a downward trend since 1940 and in 1954

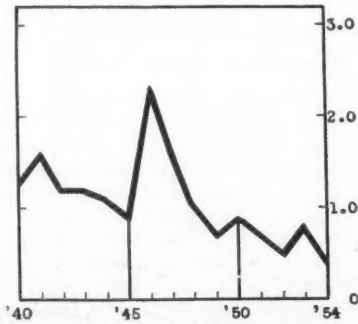


CHART 5: Ratio of Net Earnings to Dollar Sales in Per Cent.

(see Chart 5) dipped to a low of only 41c per \$100 of sales. Ratio of industry net earnings to other factors in 1954 were: \$2.47 per \$100 of total assets; \$3.97 per \$100 of net worth, 11c per 100 lbs. live weight of livestock handled and 18c per 100 lbs. dressed weight.

Wages and transportation make up

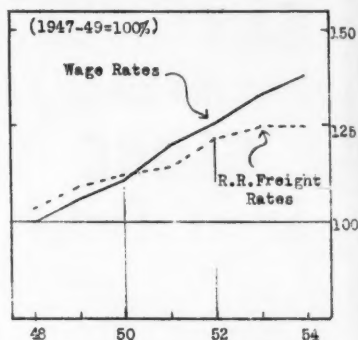


CHART 6: Wages and Freight Rates in Food Marketing

about two-thirds of the industry's operating costs. These, as shown in Chart 6, have risen sharply in recent years from their 1947-49 base. Total operating expenses — wages, supplies, transportation, taxes, etc. — in 1954 represented 23.7 per cent of the industry's sales dollar compared with 20.1 per cent in 1949.

Although not available up-to-date, figures on firms showing profits and

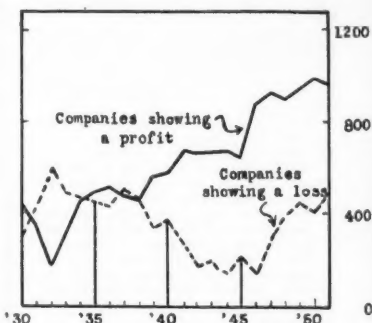


CHART 7: Firms Showing Profit or Loss (Number of Companies)

losses, as compiled by the Internal Revenue Service, are plotted in Chart 7.

A total of 102 companies—81 slaughterers and 21 non-slaughterers—participated in the 1954 AMI survey. On the basis of tonnage handled, 20 of the slaughterers were classified as pork packers, 17 as beef packers and 44 as general packers. Of the 21 non-slaughterers, 13 have sausage manufacture as their principal line. As in previous years, sausage manu-



facturers in 1954 had the highest earnings in relation to sales (see Chart 8). They averaged 2.5 per cent on

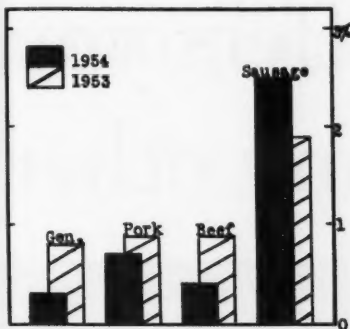


CHART 8: Earnings—Sales Ratios by Type of Company

sales against .4 per cent for all of the 81 killers and .8 per cent for the other non-slaughters.

Earnings ratios of the reporting companies were classified according

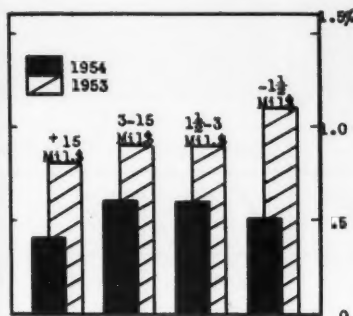


CHART 9: Earnings—Sales Ratios by Size of Firm

to sales volume. As in other years, slaughterers selling over \$15,000,000 annually had the poorest ratio of earnings to sales. The under \$1,500,000 slaughterers, however, in 1954 dipped below the next higher group in earnings ratio (see Chart 9).

### Secretary Benson to Visit Europe for Trade Talks

An increased effort by the U.S. to sell farm surpluses abroad is seen in the announcement by the USDA that Secretary of Agriculture Ezra Taft Benson will go to Europe to discuss the disposal program with officials of six nations.

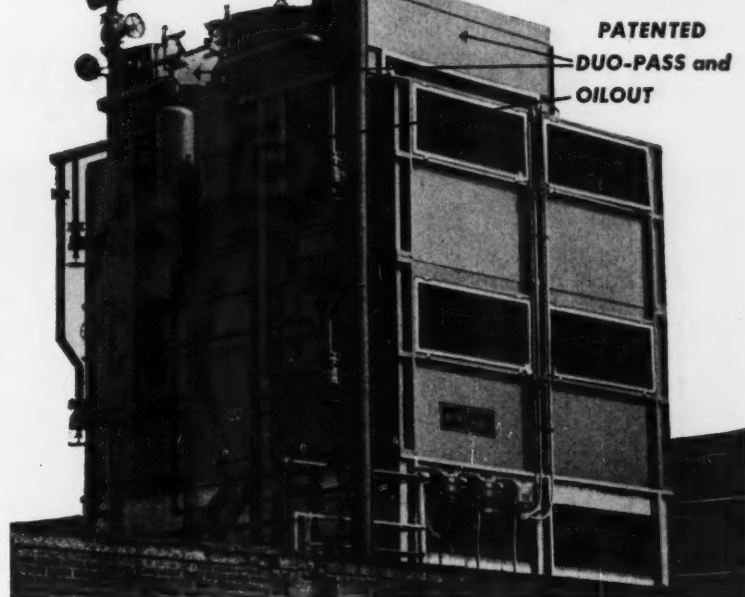
The USDA said that the trip "will afford opportunity to discuss with agricultural ministers of a number of nations America's interest in mutual problems of marketing and surplus disposal."

Secretary Benson will leave for Europe August 29, returning September 13.

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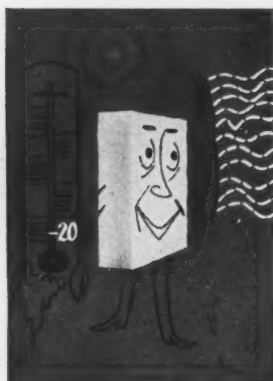
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INSULATION B	✓		
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for its long service life

This large, national railroad looked for a low-temperature insulation that would assure long service life, eliminate costly replacements. Styrofoam (Dow expanded polystyrene) proved perfect because of its exceptional resistance to moisture, mold and rot. As a result, Styrofoam was chosen for the new 75' x 76' cooler, boning room and freezer constructed for Chicago Dressed Meat Co., Inc., at the Bronx, N. Y. freight station. Its light weight, ease of handling and ability to be fabricated with ordinary tools also paid off in lower installation costs.



The freezer of the Bronx station being constructed. This self-supporting partition separates the boning room and freezer from the cooler. The insulation contractor was A. B. Schreckinger & Sons, New York City. Styrofoam was used on the walls and ceiling as well as on the floor.



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✓			✓
			✓

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## Operations

### Bookey Does Little and Big Things Well

**W**HETHER building a new beef display-shipping and first aid room, or improving the operation of existing departments, the Bookey Packing Co. of Des Moines, Ia., is ever alert to new ideas, large or small.

That's the way the company has built its business from an annual slaughter of 3,600 head to more than

70,000 head in little more than 20 years.

A tour through the Bookey plant reveals some of the more recent additions and innovations which have helped make the business grow and prosper under the direction of Lester Bookey, president, and Morton Bookey, secretary-treasurer.

The top picture at the left, for example, shows how operation of a hot cleanup hose has been made safer and easier through the use of a wooden handle. Applied to a hose carrying 140° water, the handle prevents burns and blisters and makes it possible for the cleanup man to do much of his work in an upright position.

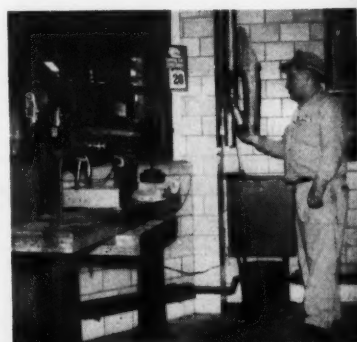
The wooden handle is mounted on a 3/8-in. metal rod bent at right angles and welded to the nozzle. The handle is parallel with the hose and points in a direction opposite to the flow. Bending the nozzle to a 45° angle away from the handle assists in getting the job done with less motion and fatigue. Water at about 220 psi is furnished from an extension of the supply line feeding other high pressure applications. A wall hook close to the water valve holds the hose handle in an accessible position when not in use.

The plant's new beef display and shipping cooler is walled with glazed white tile from floor to ceiling. The ceiling is made of precast blocks and the floor is hard-topped concrete. A new vertical lift cooler door (see center photo at left) saves space and has a positive seal to prevent escape of chilled air. The 5x7 ft. door can be raised or lowered easily by hand and is effectively sealed on the sides and bottom by a 1-in. compressed felt liner. Counterweights are concealed in the galvanized frame construction.

In the killing department, a special floor under the sticking and bleeding rail not only avoids accum-

ulation of slippery blood on a concrete surface, but also results in better handling and disposal of the blood. The old floor was replaced by a level 8 ft. x 20 ft. section of galvanized grating (see bottom picture at left) of small open rectangular construction, surrounded by a 6-in. high concrete curb. Underneath the grating is a deep pan of welded stainless steel made to drain down in the center to two 4-in. outlets. One outlet drains to a blood pump while the other leads to a sanitary sewer for use during cleanup operations.

During slaughter the blood is pumped continually by centrifugal



LEFT, TOP TO BOTTOM: Hot hose handle; vertical lift cooler door, and bleeding area grating with stainless steel pan.

RIGHT, TOP TO BOTTOM: Pneumatic tube from livestock scalehouse to main office; killing floor lighting and high speed fans, and new first aid room.



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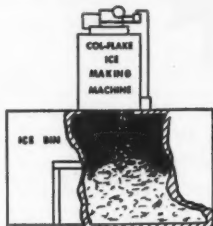
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Melrose 5-1686

New York, N. Y.

pump to the dryer. The reservoir, formed by a 4-in. suction line to the pump, together with the holding capacity of the stainless steel pan under the grating, balances up the supply to provide an almost steady flow of blood to the dryer. The grate flooring is laid on a pipe frame in sections of a size to fold conveniently back on hinges so that all parts are accessible for cleaning. A 1/2 in. mesh, galvanized screen is fastened close to the underside of the grating to retain any large particles.

Adequate natural lighting is provided for the 60 ft. x 100 ft. killing floor by means of glass block tile installed at the top half of two outside walls (see center photo at right). Better than average ventilation is provided by 48-in. high speed fans installed at suitable locations in the glass brick construction. Control of air flow is by adjustment of louvered windows along an opposing wall. With all the louvers closed, suction of the fans is great enough to pull shut hinged doors at either end of the room.

In the purchase of livestock, operations are speeded up and good will promoted by the use of a pneumatic conveyor system (see top picture at right on page 28). One station is located close to the stockyards scale and two others are in the main plant office; written two-way communication is prompt with a minimum of effort. By the time the trucker has completed his business in the stockyards, and arrived at the office, his check is ready. Satisfaction among the truck drivers and steps saved in accurate and fast exchange of information consistently prove the practicability of this arrangement.

Adjacent to the beef display cooler at the front of the plant is the new first aid department (see bottom picture on page 28). It was planned with an eye to future needs and anticipated plant expansion. Employees are enthusiastic about the gleaming white walls, tiled floors, air-conditioning, modern treatment chair, and an adjoining room containing a cot and other facilities. A registered nurse is on full time duty. In addition to treatment of cuts and other injuries, the nurse also gives sympathetic consideration to such ailments as headaches, toothaches and stomach disorders. While some of these discomforts may be considered to be outside the scope of the first aid department, the additional effort in cooperation has been found to be worthwhile in improving employee relations and reducing lost man-hours. The alertness of the plant nurse to the cause of injuries,

together with the participation of management, does much to lower the frequency and severity of accidents.

Another Bookey endeavor has a sincerely altruistic aim but is self-advertising and valuable in promoting good will. Small routine jobs that can be done outside the plant are sent out to handicapped needy individuals for completion. Little effort is required by the company other than the first organization. An example is in sending out numbered beef head tags to have the top and bottom metal fasteners hand-assembled to the tags by the disabled and blind. In a like manner, tags to identify carcass parts for shipping are sent out to a crippled child's home. These last tags are locally printed and specially designed with the Bookey name. The work done by the handicapped has been satisfactory at a cost about the same as elsewhere.

A special procedure has been developed in working with the many groups of smaller school children that frequently visit the plant. Upon entering the plant, the small fry are dressed in packinghouse white coats with an attractive colorful design of the firm's "Bar-Bee" brand insignia on the back. Following a suitable tour, a group photograph is taken by the purchasing agent, Herbert Smith. Individual prints are later sent to each member of the group with the compliments of the Bookey Packing Co. The special white coats, in sizes of from 6 to 14 years, lend an air of distinction to the visit which creates a favorable and lasting impression.

Refrigeration in the new cooler is by Cold-Jet units supplied by Industrial Engineering Co.; track scales are Toledo; track hangers were furnished by St. John and track switchers by Packers & Renderers Machinery Co. The vertical lift door is by Butcher Boy Refrigerator Door Co. A Tri-Clover Machine Co. centrifugal pump is employed for blood movement. Standard Conveyor Co. of St. Paul supplied the pneumatic tube conveyor from the stockyards.

### Chicago Junior Market Hog Show Set For August 24

The 1955 Chicago Junior Market Hog Show and Marketing Day will be held at the Union Stock Yards, August 24, officials have announced. This show is open to 4-H and FFA members with swine projects. Cash awards total over \$1600.

Hogs entered in the show will be sold on their quality merits and judged on the basis of current demand by consumers for leaner pork.

### Six Plants Get AMI Safety Awards for Injury-Free Year

Six meat packing plants have been granted safety awards for operating an entire year without a lost-time injury to any employee, the American Meat Institute announced.

The parchment certificates covering the 12 months ended June 30 were presented to the following:

The S. R. Gerber Sausage Co., Inc., and R. B. West Co., Inc., both of Buffalo, N. Y.; The Webb Beef Co., Cleveland, Ohio; Calihan & Co., Peoria, Ill.; Armour and Company's Kentucky Independent Packing Co., Lexington, Ky., and Armour and Company, Baltimore, Md.

The Institute noted that during the last three years the average injury frequency rate of meat packers participating in its safety award program has been about eight points under that for non-participants.

Recognition also was given to five plants with six months of injury-free operation and to ten plants with three-month records.

The first group consisted of Valley Pride Packing Co., Inc., Huntsville, Ala.; E. W. Penley, Auburn, Me.; Winner Packing Co., Lock Haven, Pa.; Armour and Company, Birmingham, Ala., and The A. Habermann

Provision Company, located at Cleveland, Ohio.

In the three-month group were Genoa Packing Co., Boston; Jones Sausage Co., Danville, Va.; Klinck & Schaller, Inc., Buffalo, N. Y.; Kanzyler & Co., Inc., Lancaster, Pa.; Armour and Company, Atlanta, Ga.; Republic Food Products Co., Chicago; The Teeters Packing Co., Columbus, Ohio; Cadwell, Martin Meat Co., Hanford, Calif.; Peyton Packing Co., El Paso, Tex., and Weiland Packing Co., Phoenixville, Pa.

### Precast Concrete Roof Deck Used Much in Decade

Food processing and packing plants have been among the most frequent users of precast concrete roof deck over the past ten years, a just-completed study reveals.

Approximately 13,370,000 sq. ft. of this roof deck were installed on new food processing and packing plants in the decade ended last December, according to figures supplied by nine firms which manufacture more than 80 per cent of all precast concrete roof slabs and planks.

The survey, covering major structures in all fields, showed there were 546 installations of the roof deck in the food processing and packing industry, third largest group among all categories. Some 404 owners were represented in the 546 locations.

Among reasons cited by owners, architects and engineers for specifying precast concrete roof deck were reduced maintenance, speed of installation, reduced insurance cost, durability and structural reasons, according to the report by the roof deck makers.

### NSC Meat Packing Section Plans Program for Congress

Two meetings have been scheduled by the meat packing, tanning and leather products section of the NSC during the 43rd National Safety Congress and Exposition at the Conrad Hilton Hotel, Chicago, October 17 to 21.

The meeting Monday afternoon, October 17, will feature talks by Alex Spink, health and safety director at Kingan Inc., Indianapolis, and Dr. H. F. Kapov, medical director at Armour and Company, Chicago. A panel discussion on how best to sell safety to the worker has been set for Tuesday afternoon, October 18.

All types of accident prevention equipment, services and educational media will occupy exhibit space at the hotel.

### Do you want to tell your producer friends about meat type hogs?

*Bernard Ebbing's graphic and well-illustrated talk on "The Importance of Muscling in Meat Type Hogs," delivered at the American Meat Institute convention, has been reprinted in a complete, handy-size (5½ x 8½) 12-page pamphlet. It is suitable for packer distribution to producers at buying stations, via mail, etc. Back cover is blank for imprinting, mailing, etc.*

*The pamphlet is offered at the following rates:*

1 to 10 copies .... 25c each  
11 to 50 copies .... 20c each  
51 to 499 copies ... 12½c each  
500 minimum ..... 10c each  
1000 minimum ..... 8c each  
Prices on request for quantities in excess of 1000.

*Send orders with remittance to the Book Department, The National Provisioner, 15 West Huron, Chicago.*



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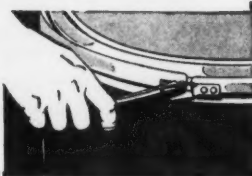
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# The Meat Trail...

## Five Kingan Employees Promoted to Key Posts

Five employees of Kingan Inc., Indianapolis, have been promoted to key posts in plant operations and administration, THOMAS T. SINCLAIR, company vice president and general manager of the Indianapolis plant, announced this week.



R. WIGGINS

RALPH S. WIGGINS, assistant vice president and assistant general manager of the Indianapolis plant, has been advanced to a new position wherein he will supervise the opera-

as general line sales manager, he had been made Kingan's regional manager for all West Coast operations. Later in 1952 he was designated as assistant to the marketing director for both Kingan and its parent company, Hygrade Food Products Corp., Detroit. He became assistant mana-



J. WALDRON



M. EMBERTON

ger of the Indianapolis plant and assistant vice president in 1954.

Triller joined Kingan 18 years ago as a chemist in the canning division's quality control laboratory. He has been general foreman of canning, sectional superintendent for frozen, canned and packaged meats, assistant to the general plant superintendent, division manager and general plant superintendent.

Murphy began as a door boy in 1930. He has been foreman of the sausage department, assistant to the superintendent of the fresh and dry sausage department, assistant to the

manager for branch plant operations, plant superintendent and assistant to the general superintendent.

Emberton started with Kingan in 1930 as an elevator operator. He has served as assistant foreman of the smokehouse, foreman of the hog cutting department, general foreman of the fresh pork section, general superintendent of Kingan's beef and pork operations and superintendent of plant production.

Waldron joined Kingan in September, 1954, after serving with Roberts & Oake, Chicago, for 17 years, including ten as general plant superintendent. He has been serving as superintendent of Kingan's smoked meat department.

## PLANTS

A building expansion program which will cost more than \$125,000 was started last week at Elliott Packing Co., Duluth, Minn., H. A. ELLIOTT, president, announced. The construction project will provide new locker rooms for men and women, a dining room, new offices for five federal meat inspectors and a federal beef grader, additional office space for employees, a new, larger first aid room and a new garage and truck-loading dock to speed loading procedures, Elliott said. The company, founded in 1898, now has more than 300 employees and serves meat dealers in Minnesota, Wisconsin and upper



E. MURPHY



R. TRILLER

ties of the company's plants in the Southern California area. His headquarters will be in Los Angeles.

Replacing Wiggins as assistant to Sinclair is RALPH E. TRILLER, formerly general superintendent of the Indianapolis plant.

EARL J. MURPHY, who has been serving as assistant general superintendent, has been named operations manager. He will be in general charge of the Indianapolis plant, succeeding Triller.

Moved up to the post of general superintendent is M. CLYDE EMBERTON, formerly superintendent of plant production.

JAMES WALDRON, formerly superintendent of Kingan's smoked meat department, was promoted to assistant general plant superintendent.

Four of the newly-promoted men are Kingan veterans having 18 to 33 years of service with the firm. Wiggins started with Kingan 33 years ago as an office boy in the company's Atlanta branch and advanced steadily in sales and sales supervisory positions. He became manager of the San Francisco branch in 1945 and while in that post opened Kingan's new Los Angeles plant and Seattle branch. Before returning to Indianapolis in 1952



SIXTY-TWO YEARS of service to the food industry and the nation were recognized when Alvin V. Hoekinson (left), president of the National Association of Retail Grocers, received the Gustavus Franklin Swift Founder Award from H. E. Wilson, vice president of Swift & Company, Chicago. At right are Mrs. Rose Marie Kiefer, secretary-manager of the association, and Henry Schumacher, Swift merchandising service manager. The award for outstanding achievement in improving the service, quality and convenience of food retailing in America since NARGUS was founded in 1893 was presented by Swift in observance of the company's centennial year.



Michigan. The current project is part of an expansion program launched two years ago with the construction of an addition to the plant's hog slaughtering facilities. (See the NP of September 5, 1953.)

Eastover Cold Storage Co., Suffolk, Va., has been purchased by Virginia Packing Co., Norfolk, Va., for \$60,000, BERT SCHLOSS, president of Virginia Packing, announced. He said that full-scale slaughtering operations under federal inspection will begin at the Suffolk plant about the first of the year. Virginia Packing now has its livestock slaughtered in Richmond and the meat trucked to Norfolk. Schloss said the new operation will eliminate the necessity for this. Eastover Cold Storage was purchased from Joel E. Harrell & Son, Inc., Suffolk.

The new \$70,000 modern brick plant of Collins Sausage Co., Greenville, S. C., is scheduled to be finished and ready for operation in September. The company, which now employs 14 persons, expects to double this number when full-scale operations get underway in the new 9,600-sq.-ft. building.

Warner Poultry Co., Inc., Los Angeles poultry packer, has absorbed Iowa Packing Co., Los Angeles meat jobber, for purposes of obtaining some of Iowa's equipment and supplies. The two firms will continue to operate independently in their respective fields. Iowa specializes in hams and picnics. Operations are being carried on temporarily by Iowa in the Warner plant at 3131 E. Vernon ave., Vernon. Iowa gave up its plant at 2327 Southwest drive, Los Angeles, and is seeking new quarters.

Prather Creamery Co., Oakley, Kan., is building a new 22 x 24-ft. slaughterhouse, WALLACE PRATHER announced.

Whitson Food Products Co., Hugo, Okla., which cans Vienna sausage as an "in-between activity," expects to produce about 2,880,000 cans this season, according to HUBERT CHASTAIN, cannery manager. The firm, now in its fourth year of operations, is canning the sausage two days a week. The canning company's activities are centered mainly on seasonal vegetables.

Haley's Foods, Inc., and Case Provision Co. have merged operations at the Haley plant in Hillsboro, Ore., near Portland. For several years the Case plant has been manufacturing and distributing the Q-T brand of frozen beef, pork and veal products throughout Oregon. Haley's enters

the frozen meat field with the merger but will continue its operations in canned meat products and in wholesale fresh meat for the restaurant trade. Officers of Haley's following the merger are: WILLIAM C. WATKINS, president; FLOYD CASE, vice president; JACK HARRISON, treasurer and assistant secretary, and BOB WOLFE, production supervisor. Directors will include Watkins, Case, Harrison, Wolfe, MERVIN BRINK and R. W. WEILL.

## JOBS

CHESTER R. LARSON has been named credit manager for John J.



C. R. LARSON

Felin & Co., Inc., Philadelphia, a subsidiary of John Morrell & Co., Ottumwa, R. T. FOSTER, Morrell vice president of operations, announced. Larson joined the Morrell firm in April, 1932. He served as assistant and later as credit manager for the Morrell Topeka plant prior to its closing in July, 1951. Since that time he has been in Ottumwa.

PAUL J. WILEY of Cudahy Bros. Co., Cudahy, Wis., has recovered from the effects of a chest ailment for which he was hospitalized for

several weeks. To assure his physical well-being, his work will be confined to the out-of-doors, the company announced. Wiley will actively be engaged in the purchase of cattle for the company in South Omaha, Sioux City and Sioux Falls. LEONARD RADATZ, who has been employed in the beef department of Cudahy Bros. Co. for more than 15 years, now is in charge of the inside operations of the beef department.

JOSEPH T. HARMUTH, JR., has been named assistant to the president of Home Packing Co., Toledo, Ohio, MILTON STARKS, president, announced. Harmuth formerly was associated with B. Heller & Co., Chicago, as technical consultant to the meat packing industry.

## TRAILMARKS

Clemson Agricultural College, Clemson, S. C., conferred a doctor of science degree this week on ALED DAVIES, director of the American Meat Institute's department of livestock. Presentation was made in conjunction with the dedication of the college's new agricultural center during the annual Farm and Home Week program. Davies was born in Penryn deudraeth, North Wales, and attended schools and colleges there before emigrating to the United States in 1929. His work in banking and bonds for several years was followed by activity in the public relations



THREE-DIMENSIONAL sign boards of Schweigert Meat Co., Inc., Minneapolis, such as the one shown above, and bus stop benchbacks (right photo) have been very successful in attracting attention since the firm launched its new outdoor advertising program, reports Ray Schweigert, president. Naegle Advertising Co., Inc., Minneapolis, handles the 3-D bulletins and Cal Scholtz Advertising Co., Minneapolis, the transit bench advertising. Schweigert said his firm has set up a new packaging room. The room includes a conveyor type table which is very flexible for any type of packaging.





field. During the 1936 national political campaign he was on the staff of the Republican National Committee. This was followed by three years as Washington representative of the National Committee to Uphold Constitutional Government and the Gannett newspaper chain. He joined the American Meat Institute in 1940 as assistant to the vice president and last year was appointed director of the livestock department.

The Sperry & Barnes Co., New Haven, Conn., will tangle with the F.B.I. Thursday, August 25, all in the interest of the New Haven Register Fresh Air Fund. A novel feature of the softball game to be played by the Sperry & Barnes "Indies" and the F.B.I. New Haven office team is that all players will chip in 50c each. The money will be donated by the two clubs to the fresh air fund in memory of FRANK VEITCH, a former employe of Sperry & Barnes, to whose memory the "Frank Veitch Field" in New Haven is dedicated. Sperry & Barnes is an affiliate of Swift & Company.

Plankinton Packing Co., Milwaukee, has received its fifth safety award since 1949 from its parent organization, Swift & Company, in recognition of operating more than

1,000,000 man hours without a disabling injury. It was the second such award received by Plankinton from Swift this year.

CHARLES B. HEINEMANN, JR., former Washington correspondent for THE NATIONAL PROVISIONER, now is engaged in the general practice of law in Washington, D. C., and Bethesda, Md. His Washington office is at 715 Stoneleigh Courts bldg., 1025 Connecticut ave., N.W., and the Bethesda address is 503 Perpetual bldg., 7401 Wisconsin ave.

"If a meat packer wants another business like his own, let him get into baseball," suggests HARRY W. JAMESON, president of David Davies, Inc., Columbus, Ohio, in a note to the NP. The two businesses are similar, he says, in that they are "no down hill slide" to make money. Jameson's venture into baseball this year, however, was prompted by philanthropic motives. He and ten other Columbus civic leaders formed The Youth Foundation, Inc., a non-profit organization, to operate the Columbus Jets baseball club in the International League. The Columbus club is unique in baseball annals in that it operates for charity and surplus funds will go to the betterment of youth athletics and youth

activities in Columbus. Although baseball is no big money maker, "it looks like our first year will be in the black," added Jameson, who is a director of the Jets. He and the ten other founders recently were saluted by the Columbus Clearing House Association for their "enterprise, vision and generosity" in returning baseball to Columbus.

CLOUGH C. VENABLE, controller, Morton Packing Co., Louisville, has been elected treasurer of the Louisville Control of the Controllers Institute of America. At the annual meeting of the organization's New York City Control, THOMAS J. LENIHAN, vice president, International Products Corp., was named a director. R. D. GOWER, comptroller, Geo. A. Hormel & Co., Austin, Minn., has been similarly honored by the Twin Cities Control. The Institute is a non-profit management organization of controllers and finance officers.

CLARENCE I. SALL, assistant general manager of the John Morrell & Co. Sioux Falls plant, will serve as vice chairman of the advance gifts division of the local Community Chest campaign this fall.

The 1956 annual meeting of the Meat Packers' Council of Canada will

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	5" length—12,480 links per hour
	6" length—10,560 links per hour

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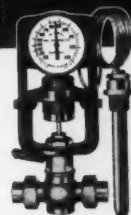
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CHAS. G. SCHMIDT

## JUMBO U DEHAIRER

DESIGNED TO DEHAIR CLEAN and FAST • 1000 per HOUR

The U bar hog dehairer is a 1916 "BOSS" invention. Present models incorporate all of the advantages which have been devised through the intervening years by the "BOSS" staff of hog dehairing specialists.

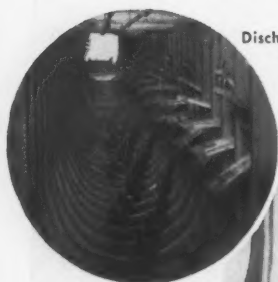
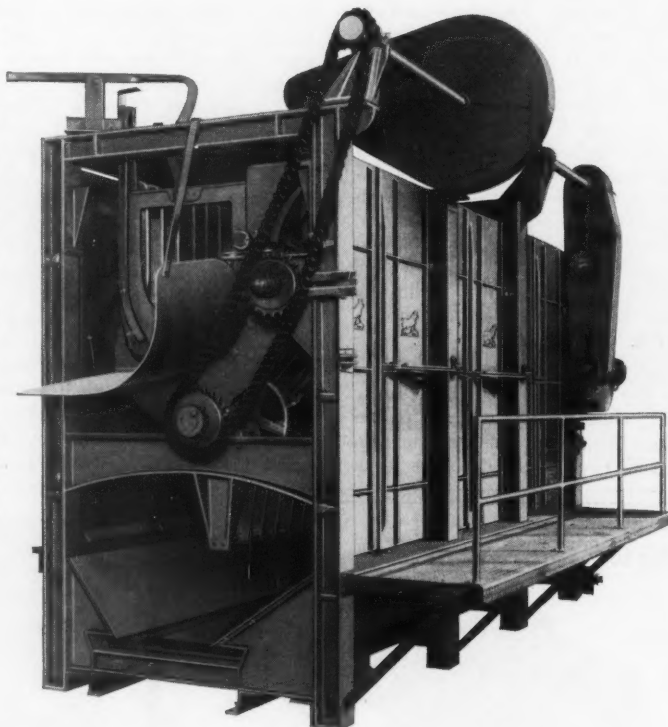
U bars are wide, long, and heavy. Overlapping side flights attached to conveyor plates prevent side friction and insure quick, positive delivery of hogs from tub into machine.

Frame and panels are of cast iron. Panels are heavily ribbed on outside to prevent warping, but smooth inside providing no ledges for attraction of corrosive scurf and moisture.

Motor mounted on top of dehairer drives machine thru roller chain to drive shafts. The drive to hair conveyor shaft is thru roller chain and bevel gears, and operates independently.

The lower shaft with ten point scraper stars runs at 55 RPM; the upper shaft with six point scraper stars runs at 100 RPM. Both shafts turn in the same direction.

Spray pipes for spraying hogs with hot water are provided; a recirculating hot water box can be incorporated if desired.



Discharge end showing heavy U bars and spiral formation of belt scrapers.



Jumbo U bar with 10 point star on lower shaft and 6 point star on upper shaft.

- All adjustment and maintenance parts easily accessible.
- Replacement parts from stock.
- Motors are Standard.
- Designed for low-cost operation.
- Plant layouts are available.
- Starting engineers may be provided.
- Equipment for the entire plant.
- User list on request.

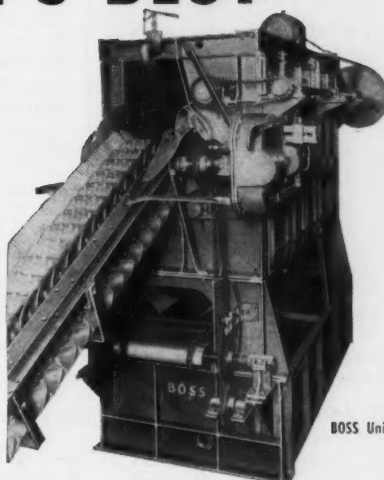
# Tomorrow...



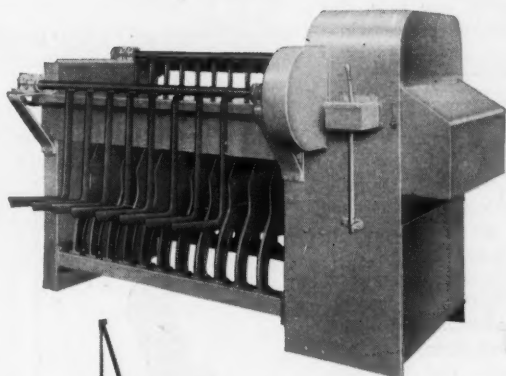
# WHEN IT'S BOSS IT'S BEST

CHAS. G. SCHMIDT

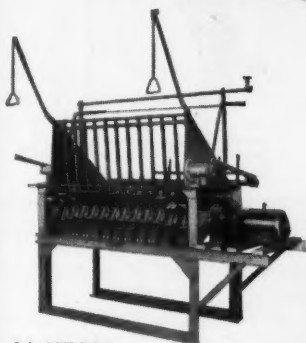
"BOSS" dehairers are built in sizes to fit your plant; but large or small they dehair hogs clean and fast. The same sturdy construction goes into small machines and large machines alike. They're built for a lifetime of service and the cost of operation is low. Adjustment and maintenance points are easily accessible, and replacement parts are carried in stock. All motors are standard. Efficiency and stamina have been proved by years of operation in packing plants all over the world. A list of users is available, ask for it when considering the purchase of a dehairer.



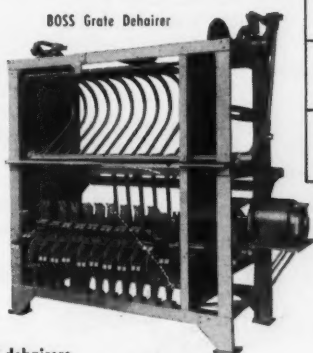
BOSS Universal Dehairer



BOSS Hydraulic Grate Dehairer



Baby BOSS Dehairer



BOSS Grate Dehairer

	Capacity Per Hour	H.P.	No. of 4" Belt Scraper Stars	Method of Charging and Discharging	For Extra Large Hogs
No. 121 BOSS Universal Dehairer	200	20	Upper Shaft 20-6 point— Lower Shaft 20-10 point	Continuous U-Bar Conveyor Feed	Upper Shaft 20-6 point stars Lower Shaft 20-10 point stars
No. 150 BOSS Hydraulic Dehairer	125	10	12-4 point	Hydraulic Grate Lift	16-4 point stars
No. 46-B BOSS Grate Dehairer	120	10	12-4 point	Mechanical Grate Lift	
No. 35-A Baby BOSS Dehairer	60	7½	12-4 point	Manual Grate Lift	
No. 145 Cincinnati Dehairer	20	2	11-3 point	Manual Grate Lift	



"The Cincinnati"

For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling equipment, including plant layout, address

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be held February 13-15 at the Chateau Frontenac, Quebec City, Quebec.

## DEATHS

E. J. NOONAN, 52, sales manager of the general sales units at Swift-Canadian Co., Ltd., Toronto, died August 14. He had been with the company since his school days.

JOSEPH P. BOSKY, 66, retired Chicago plant sales manager for Armour and Company, died August 12. He served the company for 40 years until his retirement in 1953.

JOHN M. REGISTER, 68, former manager for Kingan & Co., Inc., in Jacksonville, Fla., died August 9. Register served with Kingan for 31 years until his retirement in 1939.

HENRY J. AUTH, 76, last of five brothers who operated a meat packing plant in Washington, died recently in Miami, Fla., where he had been living for the past eight years.

HENRY H. ALLEN, 82, retired vice president and director of Bemis Bro. Bag Co., St. Louis, died August 13 after an extended illness. He had completed 64 years of Bemis service at the time of his retirement in 1953.

## Joseph Carr's Sons Buys Codling Plant in Albany

Codling Packing Co., Albany, N. Y., has been sold to Joseph Carr's Sons of Albany and Cohoes, N. Y. Title to the business was transferred last week by FRANKLIN C. CODLING, son of the late WILSON C. CODLING and administrator of the estate.

The Carr firm, established in 1919 by the late JOSEPH CARR, now is operated by his widow, MRS. CELIA CARR, and five sons, BENJAMIN D., THEODORE T., HERMAN L., CHARLES and MAURICE. The company has a federally-inspected abattoir in Cohoes and a cooler and salesroom at 44 Spencer st., Albany, which serves as the firm's headquarters.

The Codling plant, which is federally inspected, consists of an abattoir, rendering plant, coolers, salesrooms and holding pens. The Carr firm previously has had no rendering facilities. According to Maurice Carr, general counsel, the company will use the Cohoes abattoir for slaughtering of calves and for veal handling while slaughtering of western beef and local beef will be continued solely at the former Codling plant.

Codling Packing Co. formerly was known as Lewis Newhof & Son. The firm was purchased from AARON NEWHOF last November by Wilson Codling, who died July 17.

## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received outside of the United States the cost will be \$1.00 per copy.

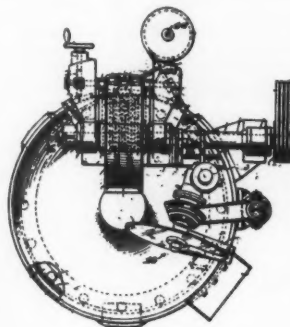
No. 2,710,819, ARTICLE WASHING METHOD, patented June 14, 1955, by William F. Weber and Otto Hedstrom, Chicago, assignors to Armour and Company, Chicago, a corporation of Illinois.

A process is disclosed for cleansing a receptacle open on one side, the steps of moving the receptacle while



in a vertical position slowly through an elongated soaking bath of hot liquid, removing the soaked receptacle from the bath for draining, discharging under pressure a solution of detergent against the removed receptacle from different directions, draining the sprayed receptacle, and rinsing the receptacle. The receptacle may be a mold or pan used in meat packing.

No. 2,711,270, MEAT CUTTING MACHINE, patented June 21, 1955, by Trygve Gulbrandsen, Beverly, Mass., assignor, by mesne assign-

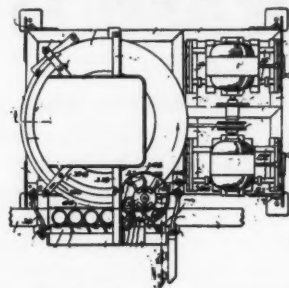


ments, to John E. Smith's Sons Co., Buffalo, N. Y., a corporation of New York.

Included is meat unloading means for discharging the material from a rotary bowl, including a flat rotatable disc disposed laterally of an

annual material-receiving trough of the bowl and provided to effect discharge of the material over the outer rim of the rotary bowl.

No. 2,711,850, DICED MEAT FILLING MACHINE, patented June 28, 1955, by Robert H. Stimpson, Pittsburgh, Pa., assignor to H. J. Heinz

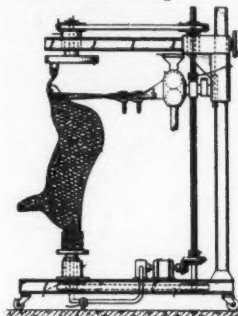


Co., Pittsburgh, a corporation of Pennsylvania.

There are 22 claims to this patent for a machine adapted to deposit a measured quantity of diced meat into containers.

No. 2,713,001, PACKAGING, patented July 12, 1955, by Fred W. Manning, Palo Alto, Calif.

The invention relates to the spinning of enclosures about animal carcasses at the time and place such en-



closures are required to provide one that is moisture-vapor-proof. There are 28 claims and the patent is a continuation-in-part of application resulting in patent 2,687,363.

No. 2,713,002, METHOD OF AGING MEAT, patented July 12, 1955, by Beverly E. Williams, Hillsborough, Calif., assignor to Lamitex Products, Inc., Redwood City, Calif., a corporation of Delaware.

Meat is aged in the presence of ultra violet radiation but the method avoids discoloration due to such radiation. There are 13 claims.

No. 2,713,867, MEAT CHOPPER PLATE CLEANER, patented July 26, 1955, by John V. Longan, Archer City, Tex.

The plate is secured to a shaft which carries a guide and the assembly introduced to a container containing a cleaning fluid in which the assembly is reciprocated.



## Flashes on suppliers

**CROWN ZELLERBACH CORP., WESTERN WAXED PAPER DIVISION:** GORDAN M. BRUCE and JETT THOMAS, sales representatives, have been transferred from San Leandro, Calif., to the New York and Chicago offices, respectively, to handle Carton Wrap sales.

**CHAS. PFIZER & CO., INC.:** Construction of a two-story 81,000 sq. ft. combination warehouse and regional sales office in Chicago is scheduled to begin this month. The company has similar facilities in San Francisco and Atlanta, is planning one for Portland, Ore., and has a nearly completed one in Dallas, Tex.

**AMERICAN CAN CO.:** DOUGLAS M. JOHNSON has been appointed assistant sales manager for the Pacific division headquarters in San Francisco. He formerly served as district sales manager for the San Francisco area and has been with Canco since 1946.

**STOUGHTON CAB AND BODY CO.:** Appointment of E. G. ASCHER as general manager of this Stoughton, Wis., firm has been announced. The company manufactures refrigerated truck bodies for delivery of fresh meats, sausage and other products.

**AMERICAN VISCOSE CORP.:** Transfer to the West Coast district office of J. W. NEAL and W. A. HADFIELD has been announced by J. W. LITTLE, general sales manager of the film division. Hadfield has been associated with Avisco in Philadelphia while Neal covered the Louisiana and Mississippi territory.

### SBA is Extended for Two Years with More Power

Late action by President Eisenhower before he left on his Colorado vacation trip included signing into law the bill (S-2127) extending the life of the Small Business Administration for two years and increasing maximum individual loans available.

The new law provides that SBA may make maximum individual loans of \$250,000 and that groups of small businesses may pool loan requests for even larger amounts. Existing authority to make disaster loans is continued in the extension.

### Sausage Making O.K. There

The Omaha City Council has amended the city's zoning laws to permit sausage manufacture in first industrial zones.

## RUBBAIR DOORS

Between refrigerators and packing rooms, loading docks and warehouses save time and money, expedite materials handling. They're flexible, lightweight, economical, safe, double-action.



Check these advantages! . . .

- REDUCE NOISE, INDUSTRIAL FATIGUE, INJURIES TO PERSONNEL
- IMPROVE TEMPERATURE CONTROL
- PROTECT TRUCKS, PALLETS, LOADS FROM DAMAGE
- CUT MAINTENANCE COSTS

For complete information write Dept. NP

Rubbar Door Division

*Stic-Klip®*

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AROMIX . . .

Often times it is the highest quality sausage that lags behind in the race for sales . . . because of ineffective seasoning. More and more sausage makers are switching to AROMIX to rescue their lost sausage revenue. A good seasoning is the secret of fast-selling sausage!

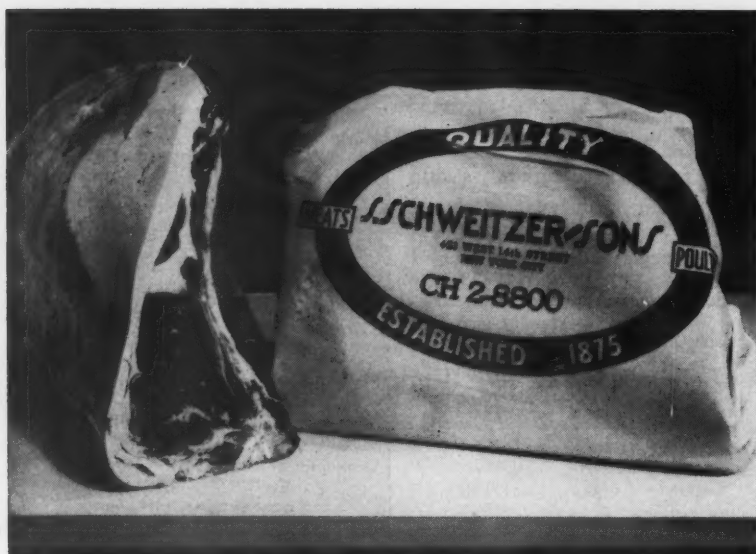
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THE MARK  
OF QUALITY

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**PORK • BEEF • LAMB • VEAL**  
**CANNED MEATS**  
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**SAUSAGE • LARD FLAKES**

**Rath**  
BLACK HAWK  
**MEATS**  
FROM THE LAND O' CORN

**THE RATH PACKING CO., WATERLOO, IOWA**



## Printed Patapar Wrappers *provide* **QUALITY PROTECTION**

For that look of true quality, dress up your cuts with beautifully printed wrappers of Patapar Vegetable Parchment. We print the wrappers for you—in one or several colors and take care of all details.

Patapar not only adds sales appeal, but it provides the best possible protection. It has high wet-strength; it resists grease penetration, it is odorless, tasteless—completely NON-TOXIC.

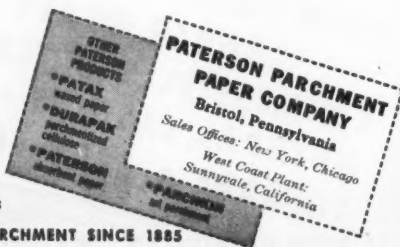
### *Let us show you*

Whatever packaging project you have in mind—hams, bacon, short loins, poultry, sausage, pork loins or other products—let us show you samples of Patapar wrappers. And if you say so, our artists will suggest an exclusive wrapper design for you. **Write us today.**

**Patapar**  
Vegetable Parchment

HI-WET-STRENGTH • GREASE-RESISTING

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



## Literature

**Efficiency in Making Brine (NL 127):** A new 32-page book contains technical information on modern brine production methods and precise brine strength controls. Diagrams illustrate and describe operating techniques. Capacity requirements, properties and solubility temperatures for salt, and estimating volume in stored salt, are some of the points covered in the book. Tables on cylindrical tank dimensions and capacities, conversion factors, brine tables at 60° F. and 38° F. and the correct way to use a salometer are also included.

**Automatic Materials Handling Trucks (NL 124):** An automatic trackless tractor-trailer system, controlled by a dispatcher by means of a guide wire installed overhead along a prescribed route or imbedded in the floor, is described in a 20-page catalog. Motivation is provided electronically from signal boxes.

**Survey on Prepacked Luncheon Meats (NL 128):** A colorful 8-page pamphlet contains factual information gathered in a personal-interview survey on the popularity and profitability of prepackaged luncheon meats. It tells where interviews were made, the type of markets covered, customer preference and reasons.

**Canning and Packaging Conveyors (NL 129):** Illustrated and containing sprocket specifications, a six page folder discusses the use of flexible steel conveyor belts. It gives mesh information and lists operations where conveyors belts can be used.

**Luncheon Meats Packaging (NL 130):** Completely illustrated to demonstrate methods of wrapping various types of luncheon meats, this 12-page booklet lists flexible packaging materials available. It illustrates the use of this particular wrapping material in actual meat plant operations. The booklet lists examples of packaging film suitable for different meat items.

**General Cleaning Operations (NL 131):** Instructions for the use of a cleaning agent in meat and food canning plants are contained in a folder. Advantages listed are low cost; controlled action; safety; water softening ability; long life in solution; fast cleaning and good rinsing ability.

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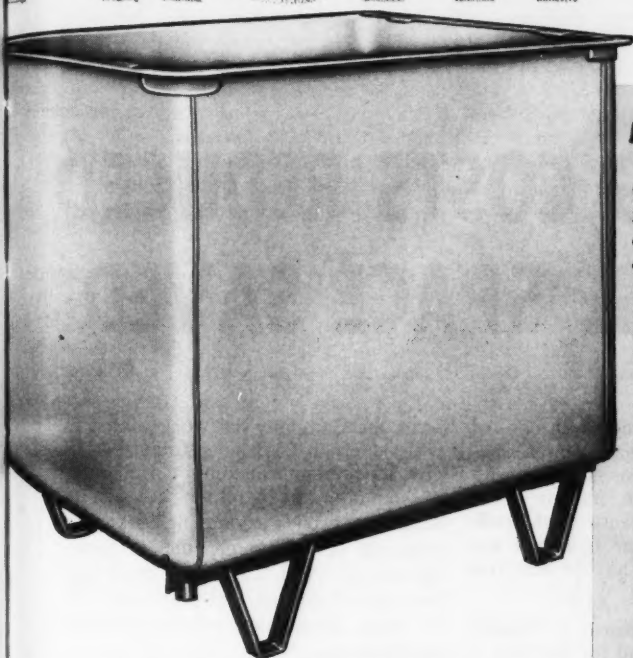
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THE NATIONAL PROVISIONER

# PROFIT ON MAINTENANCE

While Meeting New Rigid  
Inspection Standards



## Model No. 259-X Soaking Vat Specifications

**BODY:** No. 12 Gauge Stainless Steel, Type 302, #2B finish. All corners rounded for easy cleaning — Radii 1½". Welded inside and out. Inside welds ground smooth and polished. Outside welds wire brushed to a gloss and clean appearance. Top edge corners double reinforced.

**SKIDS:** Fabricated of Flat Stainless Steel Bars, 2" x ¾". Skid legs are welded continuously under tank to two 2" x 2" x ¾" Stainless Steel angles for full distribution of tank load.

**DIMENSIONS:** Inside Width: 36" — Length: 48" — Depth: 36". Overall Height: Built to Customer Requirements.

**CAPACITY:** 36 Cubic Feet. 270 Gallons. 2000 Lbs.

**NOTE:** The dimensions of the tanks can be altered to suit specific requirements for a variety of uses.

**DOUBLE YOUR CAPACITY** without increasing floor area by stacking vats two high. Special stacking plates are optional.

## Economy and Approval with St. John Stainless Steel Soaking Vats

The insistence of inspectors upon sanitary improvements in packing plant equipment actually is saving money for operators who have adopted St. John Stainless Steel Equipment.

The SOLID STAINLESS construction eliminates all corrosion and contamination. A minimum of labor is required on the cleanup of rust-free and oxidation-proof surfaces.

Long life for the equipment is achieved through an engineered design providing reinforced rugged construction with even load distribution.

Worry about flaking or chipping of ordinary protective coatings or wood containers is eliminated.



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**Re: Vaughan & Bushnell Manufacturing Company**

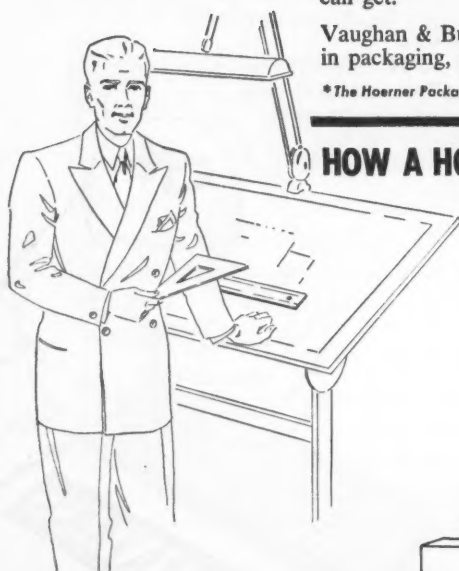
# PACKAGING COSTS REDUCED WAREHOUSE SPACE SAVED\*

The Vaughan & Bushnell Mfg. Co. of Bushnell, Illinois manufactures mechanics hand tools. For more than 85 years they have been making these tools of the finest quality steel available. Today, Vaughan hammers are known the world over as "the best you can get."

Vaughan & Bushnell insists on quality in packaging, too. And for the past 5

years the Company has worked closely with Hoerner Packaging Engineers to give its products maximum protection in shipment at minimum cost. The result has been a savings in packaging materials costs through efficient package design. And, warehouse space has been saved through pin-point delivery of boxes dove-tailed with production requirements.

\* The Hoerner Packaging Engineer responsible: Franklin Calhoun

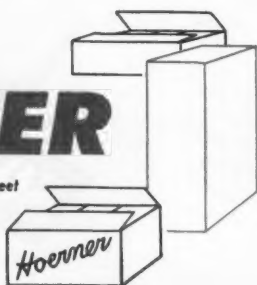


## HOW A HOERNER PACKAGING ENGINEER CAN HELP YOU!

If your company packages things, whatever they are, why not ask us to have a Hoerner Packaging Engineer come in and make an objective study of your packaging operations. It won't cost you a cent or obligate you in any way. It can mean an increased margin of profit through savings in labor and material costs, prevention of shipping losses. Just write to one of the Hoerner plants listed below.

# HOERNER

**GENERAL OFFICE:** 600 Morgan Street  
Keokuk, Iowa



**SALES OFFICES:** 209 S. LaSalle St., Chicago 4  
50 E. 42nd St., New York 17  
328 Park Avenue, Urbana, Ohio

# BOXES, INC.

**PLANTS—**Keokuk, Des Moines and Ottumwa, Iowa; Sand Springs, Oklahoma; Minneapolis, Minnesota; Fort Worth, Texas; Sioux Falls, South Dakota; Fort Smith and Little Rock, Arkansas; Mexico City, Mexico

**Packaging Engineers** Designers and manufacturers of corrugated boxes.



# ALL MEAT . . . output, exports, imports, stocks

## Beef, Pork Raise Meat Output 5%

Production of meat under federal inspection last week registered a 5 per cent increase after the previous week's 4 per cent rise to bring the total volume for the period to 368,000,000 lbs. as against 351,000,000 lbs. the week before. Output for the week was also 9 per cent larger than the 337,000,000 lbs. for the same week of 1954. A 2 per cent increase in cattle slaughter and a 7 per cent hike in hog kill accounted for most of the larger meat output. Cattle slaughter was 4 per cent above a year earlier and that of hogs, 15 per cent above the same 1954 week. It also represented the largest weekly cattle kill so far this year. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. Lard)		
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Aug. 13, 1955	391	205.7	952	131.1	
Aug. 6, 1955	382	198.6	892	121.9	
Aug. 14, 1954	375	190.6	826	113.8	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
Aug. 13, 1955	136	19.3	246	11.4	368	
Aug. 6, 1955	140	19.6	254	10.9	351	
Aug. 14, 1954	146	20.4	272	11.5	337	

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)					
CATTLE			HOGS		
	Live	Dressed		Live	Dressed
Aug. 13, 1955	950	526		242	138
Aug. 6, 1955	945	520		242	137
Aug. 14, 1954	929	508		243	138

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt. lbs.	
	Live	Dressed		Live	Dressed		
Aug. 13, 1955	260	142		90	43	14.0	32.4
Aug. 6, 1955	255	140		90	43	14.5	31.2
Aug. 14, 1954	258	140		92	44	13.9	27.8

## AMI PROVISION STOCKS

Pork stocks on Aug. 13, 1955 totaled 173,900,000 lbs. for a 13 per cent decline from 199,700,000 lbs. on July 30 and were 5 per cent smaller than the 221,100,000 lbs. reported on Aug. 16, 1954, according to the American Meat Institute.

Lard and rendered pork fat holdings on Aug. 13 totaled 52,100,000 lbs. compared with 59,600,000 lbs. two weeks before and 70,700,000 lbs. on the comparable date in 1954.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	Aug. 13 stocks as Percentage of Inventories on	
	July 30 1955	Aug. 16 1954

HAMS:		
Cured, S.P.-D.C.	97	93
Frozen for cure, S.P.-D.C.	67	67
Total hams	86	84

PICNICS:		
Cured, S.P.-D.C.	95	117
Frozen for cure, S.P.-D.C.	81	114
Total picnics	87	115

BELLIES:		
Cured, D.S.	94	67
Frozen for cure, D. S.	76	35
Cured, S.P.-D.C.	95	104
Frozen for cure, S.P.-D.C.	72	112

OTHER CURED MEATS:		
Total other	95	90

FAT BACKS:		
Cured, D.S.	90	81

FRESH FROZEN:		
Loins, spareribs, trimmings, other—Totals	98	103

TOT. ALL PORK MEATS	87	95
LARD	87	146
RENDERED PORK FAT	93	82

## CHICAGO PROVISION STOCKS

Lard inventories in Chicago on Aug. 14 amounted to 22,578,740 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 23,053,824 lbs. of lard in storage on July 31, and about 254 per cent larger than the 8,594,368 lbs. in storage a year earlier. Total D.S. belly stocks were 2,519,625, 3,245,844 and 5,267,25 lbs. for the three dates, respectively. Chicago provision stocks by dates appear below:

	Aug. 14, '55, lbs.	July 31, '55, lbs.	Aug. 14, '54, lbs.
--	--------------------	--------------------	--------------------

P.S. Lard (a)	16,007,303	17,244,749	4,595,822
P.S. Lard (b)			
Dry Rendered			
Lard (a)	3,802,306	3,774,210	2,547,478
Dry Rendered			
Lard (b)			
Other Lard	2,016,131	2,054,856	1,451,068
TOTAL LARD	22,578,740	23,053,824	8,594,368
D.S. Cl. Bellies			
(contr.)			25,500
D.S. Cl. Bellies			
(other)	2,519,625	3,245,844	5,241,757
TOTAL D.S. CL. BELLIES	2,519,625	3,245,844	5,267,257

The above figures cover all meat in storage including holdings owned by the government.

(a) Made since Oct. 1, 1954.

(b) Made previous to Oct. 1, 1954.

• For results of hog cut-out test, please turn to page 48.

## Livestock Kill by States Shuffles Rankings in June

Livestock slaughter by states, federally-inspected and that in wholesale and retail plants in June resulted in a reshuffle in top rankings. California held to first place in cattle and sheep, while Wisconsin lost out to Texas for first place in calf kill.

California retained first place in cattle slaughter with 220,000, followed by 180,000 in Illinois and 171,000 in Texas. Texas replaced Wisconsin for the top spot in calf slaughter with 97,000 as against 93,000 for the Badger State. Michigan with 79,000 ranked third.

Iowa, as was expected, ranked first in hog slaughter with a count of 695,000, followed by 421,000 in Illinois and 328,000 for Minnesota, second and third, respectively. Slaughter of 228,000 sheep and lambs in California in June placed it first, followed by Texas and Iowa with 126,000 and 117,000 head, second and third, respectively.

## Meat Index Shade Higher

The wholesale price index on meat for the week ended August 9 advanced a shade to 81.5 from 81.4 the week before in response to improved demand for better grades of beef and pork, the Bureau of Labor Statistics, has reported. Average primary market prices were steady at 109.8 on the basis of the 1947-49 average of 100 per cent. Spot market indexes showed a 1.1 per cent rise in steers and a 4.4 per cent rise in hogs.

## Cuba Seeks Quality Beef

Increased sales of quality meat products, especially beef, is expected to develop in Cuba, the Foreign Agricultural Service has predicted. Establishment of two new grades of beef, approximating U. S. Choice and Good, and their exemption from price controls has stimulated the demand for quality beef. The prolonged drought was also a determining factor in the demand for imported beef, FAS indicated.

# PROCESSED MEATS . . . SUPPLIES

## Meat Stocks Decline 17% During July; Closing Volume 24% Below Average

**J**ULY demand for meat drew heavily on cold storage stocks as total volume at the close of the month at 525,047,000 lbs. was down about 17 per cent below June 30 inventories of 614,174,000 lbs. The rate of last year's depletion between the two months was about 15 per cent. How-

smaller than June 30 stocks of 375,741,000 lbs. for one of the sharpest declines between two dates in some time. End of July pork stocks last year amounted to 283,541,000 lbs. Current pork stocks were 39 per cent below the 413,530,000-lb. average.

Last month's holdings of lamb and

other dates compared, but above average. Stocks of sausage room products were 13,789,000, 14,323,000, 14, 601,000 and 14,882,000 lbs. for the three dates and average, respectively.

## U. S. Imports of Canada Beef Down, Pork Up This Year

The rate at which the United States has bought different kinds of meats from Canada during the first seven months of this year compared with last year varied considerably. The volume of beef imported by the U. S. from our northern neighbor dropped sharply, while that of pork products rose substantially over last year's volume through July. Also, the number of slaughter cattle imported was only about one-third of last year's count.

January-July imports of Canadian beef and veal at 3,131,917 lbs. were less than one-half of the 6,320,494 lbs. imported in the same period, last year. The volume of pork, excluding canned meats, amounted to 33,598,323 lbs., or about 28 per cent larger than the 26,206,660 lbs. imported through July, last year.

U. S. imports of mutton and lamb from Canada for the period at 13,834 lbs. were little more than one-third as large as the 51,899 lbs. last year. U. S. imports of canned meats from Canada totaled 7,027,258 lbs. compared with 7,411,791 lbs. for the period, last year.

Imports of Canadian slaughter cattle through July declined to 9,916 head from 32,538 in the same seven months of last year.

### U. S. COLD STORAGE STOCKS, JULY 31, 1955

	July 31 1955	July 31 1954	June 30 1955	5-Yr. Av. 1950-54
1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, cured	94,266	100,967	97,768	105,238
Beef, in cure and cured	8,340	8,553	8,524	8,740
Total beef	102,606	109,520	106,292	113,978
Pork, frozen	189,300	164,779	258,120	245,824
Pork, D.S. in cure and cured	25,544	37,884	28,716	31,566
Pork, S.P. in cure and cured	82,068	80,778	90,905	126,940
Total pork	296,981	283,541	375,741	413,530
Lamb and mutton, frozen	8,407	7,780	8,851	8,459
Veal, frozen	9,981	12,813	11,070	9,693
All other	51,064	50,439	49,498	52,122
Canned meat and meat products	42,219	50,322	48,399	39,567
Sausage room products	13,789	14,601	14,323	14,882
Total, all meats	525,047	529,516	614,174	652,231

The government holds in cold storage outside of processors hands 5,782,000 lbs. of beef and 5,500,000 lbs. of pork.

ever, July 31 holdings were not much smaller than the 529,516,000 lbs. reported for the same date, last year, but were about 24 per cent below the five-year 1950-54 average of 652,231,000 lbs.

Beef stocks declined moderately to 102,606,000 lbs. from 106,292,000 lbs. at the close of June, but showed a larger drop from last year's July 31 holdings of 109,520,000 lbs. The average for such inventories was 113,978,000 lbs.

July 31 pork holdings of 296,981,000 lbs. were about a 16 per cent

mutton at 8,407,000 lbs. were little different from other dates and very near average.

Veal stocks varied from 9,981,000 lbs. at the close of July to 11,070,000 lbs. on June 30 and were considerably smaller than the 12,813,000 lbs. a year earlier. The average for such meats was 9,693,000 lbs.

Offal stocks at 51,064,000 lbs. on July 31 also varied little from all other dates and the average.

Stocks of canned meat and meat products at 42,219,000 lbs. on July 31 were down considerably from

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	35½
Pork sausage, bulk	33½ @ 35½
Pork sausage, sheep cas.	42 @ 49
1-lb. pkge.	34 @ 35
Pork sausage, sheep cas.	50½ @ 52
Frankfurters, skinless	40 @ 41
Bologna (ring)	39 @ 43
Bologna, artificial cas.	34½ @ 35
Smoked liver, hog bungs	41 @ 42
New Eng. lunch, spec.	57 @ 58
Polish sausage, smoked	60
Tongue and blood	42½ @ 49½
Pickle & Pimiento loaf	38 @ 43½
Olive loaf	37 @ 43½
Pepper loaf	52½

### SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	25	30
Coriander seed	22	27
Mustard seed	23	27
fancy	22	27
Yellow American	18	22
Oregano	34	26
Coriander, Morocco	38	26
Natural, No. 1	22	26
Marjoram, French	46	52
Sage, Dalmatian	50	64
No. 1	50	64

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	86 @ 89
Thuringer	46 @ 49
Farmer	89 @ 72
Holsteiner	71 @ 73
B. C. Salami	76 @ 80
Genoa style salami, ch.	91 @ 94

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder	47	47
Chili Pepper	41	41
Cloves, Zanzibar	58	64
Ginger, Jam., unbl.	56	60
Mace, fancy, Banda	1.90	2.10
West Indies	1.50	1.50
East Indies	1.85	1.85
Mustard flour, fancy	37	37
No. 1	33	33
West India Nutmeg	60	60
Paprika, Spanish	51	51
Pepper, Cayenne	54	54
Red, No. 1	53	53
Pepper:		
White	67	73
Black	55	63

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 2½ inch	60 @ 75
Domestic rounds, over 2½ inch, 140 pack	75 @ 90
Export rounds, wide, over 1½ inch	1.25 @ 1.50
Export rounds, medium, 1½ to 2½ inch	85 @ 1.15
Export rounds, narrow, 1½ inch, under	1.00 @ 1.25
No. 1 weas., 22 in. up	18 @ 16
No. 1 weas., 22 in. up	9 @ 18
No. 2 weasands	8 @ 10
Middex, sew, 1½ to 2½ inch	1.00 @ 1.35
Middex, select, wide, 2½ to 3 inch	1.45 @ 1.75
Middex, extra select, 2½ to 3 inch	1.85 @ 2.35
Beef bungs, exp. No. 1	25 @ 24
Beef bungs, domestic	20 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	9 @ 13
10-12 in. wide, flat	9 @ 13
12-15 in. wide, flat	14 @ 20
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 26 @ 32 mm.	3.70 @ 4.00
32 @ 35 mm.	2.30 @ 2.60
Spec., med., 35 @ 38 mm.	1.50 @ 1.70

Export bungs, 34 in. cut	45 @ 55
Lge. pr. bungs, 34 in.	32 @ 36
Med. prime bungs, 34 in. cut	22 @ 29
Small prime bungs	14 @ 23
Hog middles, 1 per set, cap. off	55 @ 70

Sheep Casings (per hank):	
26/28 mm.	5.00 @ 5.75
24/26 mm.	5.40 @ 5.55
22/24 mm.	4.75 @ 4.95
20/22 mm.	3.80 @ 3.75
18/20 mm.	2.50 @ 2.65
16/18 mm.	1.75 @ 2.00

### CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.06
Refined standard cane gran. basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.20
Dextrose, per cwt.	7.45
Cerelose, Reg. No. 53	7.45
Ex. Wh'se., Chicago	7.55

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Aug. 16, 1955

### WHOLESALE FRESH MEATS

CARCASS BEEF (l.c.l. prices)	
Native steers:	
Prime, 600/800	38
Choice, 500/700	37 1/2 @ 38
Choice, 700/800	36 1/2 @ 37
Good, 500/700	34 1/2 @ 35
Commercial cows	24 1/2
Bulls	26
Canner & cutter cows	22

### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Rorqtrs., 5/800	27
Rounds, all wts.	43 1/2 @ 44
Trd. loins, 50/70 (lcl)	82 @ 85
Sq. chucks, 70/90	28
Arm chucks, 80/110	26 1/2
Briskets (lcl)	26 @ 27
Ribs, 25/35 (lcl)	51 @ 53
Navel, No. 1	9 @ 9 1/2
Flanks, rough No. 1	12 @ 12 1/2
Choice:	
Hindqtrs., 5/800	49 @ 50
Foreqtrs., 5/800	26 1/2
Rounds, all wts.	43 @ 43 1/2
Trd. loins, 50/60 (lcl)	78 @ 80
Sq. chucks, 70/90	28 @ 29
Arm chucks, 80/110	26 1/2 @ 27 1/2
Briskets (lcl)	26 @ 27
Ribs, 25/35 (lcl)	45 @ 46
Navel, No. 1	9 @ 9 1/2
Flanks, rough No. 1	12 @ 12 1/2
Good:	
Rounds	40 @ 42
Sq. cut chucks	25 @ 27
Briskets	24 @ 26
Ribs	42 @ 43
Loins	72 @ 73

### COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	62 @ 65
Cows, 3/4 (frozen)	75 @ 80
Cows, 3/5 (frozen)	85 @ 90
Cows, 5/6 (frozen)	97 @ 1.00
Bulls, 5/6 (frozen)	97 @ 1.00

### BEEF HAM SETS

Knuckles, 7 1/2 up	41 1/2
Insides, 12 up	41 1/2
Outsides, 8 up	36 1/2

### CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	13 @ 14
Good, 70/down	12 @ 13

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 16	San Francisco Aug. 16	No. Portland Aug. 16
<b>FRESH BEEF (Carcasses):</b>			
<b>STEERS:</b>			
Choice:			
500-600 lbs.	\$38.00 @ 40.00	\$40.00 @ 41.00	\$39.00 @ 41.50
600-700 lbs.	37.50 @ 38.50	38.00 @ 40.00	38.50 @ 41.00
Good:			
500-600 lbs.	34.00 @ 37.00	36.00 @ 38.00	37.00 @ 40.00
600-700 lbs.	33.00 @ 36.00	35.00 @ 37.00	36.00 @ 39.00
Commercial:			
300-500 lbs.	32.00 @ 35.00	33.00 @ 35.00	30.00 @ 36.00
<b>COW:</b>			
Commercial, all wts.	22.00 @ 25.00	24.00 @ 30.00	24.00 @ 29.00
Utility, all wts.	21.00 @ 24.00	21.00 @ 24.00	22.00 @ 26.00
Canner-cutter	None quoted	18.00 @ 21.00	21.00 @ 23.00
<b>FRESH CALF:</b> (Skin-off)			
Choice:			
200 lbs. down	37.00 @ 40.00	33.00 @ 35.00	35.00 @ 37.00
Good:			
200 lbs. down	35.00 @ 38.00	32.00 @ 34.00	33.00 @ 35.00
<b>SPRING LAMB (Carcasses):</b>			
Prime:			
40-50 lbs.	40.00 @ 42.00	39.00 @ 41.00	39.00 @ 41.00
50-60 lbs.	38.00 @ 41.00	38.00 @ 40.00	39.00 @ 41.00
Choice:			
40-50 lbs.	40.00 @ 42.00	39.00 @ 41.00	39.00 @ 41.00
50-60 lbs.	38.00 @ 41.00	38.00 @ 40.00	39.00 @ 41.00
Good, all wts.	36.00 @ 40.00	35.00 @ 38.00	36.00 @ 39.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	15.00 @ 18.00	None quoted	12.00 @ 15.00
Good, 70 lbs. down	15.00 @ 18.00	None quoted	12.00 @ 15.00

### BEEF PRODUCTS

Tongues, No. 1, 100's	24 @ 26
Hearts, reg., 100's	11
Livers, sel., 30/50's	24 @ 25
Livers, reg., 30/50's	15
Lips, unsalted, 100's	7 1/2
Tripe, scalded, 100's	6 1/2
Tripe, cooked, 100's	6 1/2
Lungs, 100's	6 1/2
Melts, 100's	6 1/2
Udders, 100's	4 1/2

### FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	35
Veal breads, under 12 oz.	68
12 oz. up	1.12
Calf tongue, 1lb./down	19
Ox tails, under 1/2 lb.	11 1/2
Ox tail, over 1/2 lb.	13

### BEEF SAUS. MATERIALS

FRESH	
C. C. cow meat bbls.	31 1/2 @ 32 1/2
Bull meat, bon's bbls.	36 @ 36 1/2
Beef trim., 75/80, bbls.	22 @ 23 1/2
Beef trim., 85/90 bbls.	28
Bon's chucks, bbls.	31 1/2 @ 32 1/2
Beef cheek meat,	24
trmd., bbls.	18 1/2
Beef head meat, bbls.	33
Shank meat, bbls.	33
Veal trim., bon's bbls.	29 @ 30

### VEAL-SKIN OFF

(Carcasses)	
(l.c.l. prices)	
Prime, 80/110	\$40.00 @ 41.00
Prime, 110/150	39.00 @ 40.00
Choice, 50/80	34.00 @ 35.00
Choice, 80/110	36.00 @ 38.00
Choice, 110/150	36.00 @ 38.00
Good, 50/80	33.00 @ 34.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	29.00 @ 33.00

### CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	44 @ 45 1/2
Prime, 50/60	None qtd.
Choice, 40/50	44 @ 45
Choice, 50/60	None qtd.
Good, all wts.	40 @ 44

## NEW YORK

Aug. 16, 1955

### WHOLESALE FRESH MEATS

BEEF CUTS (l.c.l. prices)	
Western	
Steer:	
Prime carc., 6/800	\$42.00 @ 45.00
Choice carc., 6/700	41.00 @ 42.00
Choice carc., 7/800	39.50 @ 41.00
Hinds., pr., 6/700	56.00 @ 60.00
Hinds., pr., 7/800	55.00 @ 58.00
Hinds., ch., 6/700	54.00 @ 56.00
Hinds., ch., 7/800	53.00 @ 55.00

### BEEF CUTS

(l.c.l. prices)	
City	
Prime steer:	
Hindqtrs., 600/700	58.00 @ 60.00
Hindqtrs., 700/800	54.00 @ 57.00
Hindqtrs., 800/900	51.00 @ 53.00
Rounds, flank off	46.00 @ 48.00
Rounds, diamond bone	
flank off	47.00 @ 49.00
Short loins, untrim.	80.00 @ 90.00
Short loins, trim.	100.00 @ 110.00
Flanks	14.00 @ 15.00
Ribs (7 bone cut)	53.00 @ 58.00
Arm Chucks	31.00 @ 32.00
Briskets	25.00 @ 26.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	31.00 @ 33.00
Arm Chucks (Kosher)	32.00 @ 34.00

Choice steer:	
Hindqtrs., 600/700	54.00 @ 56.00
Hindqtrs., 700/800	52.00 @ 54.00
Hindqtrs., 800/900	50.00 @ 53.00
Rounds, flank off	46.00 @ 47.00
Rounds, diamond bone	
flank off	47.00 @ 48.00
Short loins, untrim.	72.00 @ 78.00
Short loins, trim.	92.00 @ 98.00
Flanks	13.50 @ 14.00
Ribs (7 bone cut)	44.00 @ 52.00
Arm Chucks	29.00 @ 31.00
Briskets	24.50 @ 26.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	30.00 @ 32.00
Arm Chucks (Kosher)	30.00 @ 32.00

### N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended Aug. 13, 1955 with Comparisons.)

STEERS AND HEIFERS Carcasses	
Week ended Aug. 13...	11,345
Week previous	15,708
COW:	
Week ended Aug. 13...	2,132
Week previous	2,125
BULL:	
Week ended Aug. 13...	376
Week previous	400
VEAL:	
Week ended Aug. 13...	7,771
Week previous	11,569
LAMB:	
Week ended Aug. 13...	20,283
Week previous	27,886
MUTTON:	
Week ended Aug. 13...	324
Week previous	294
HOG AND PIG:	
Week ended Aug. 13...	7,965
Week previous	6,745
PORK CUTS:	
Week ended Aug. 13...	667,907
Week previous	873,766
BEEF CUTS:	
Week ended Aug. 13...	189,593
Week previous	181,895
VEAL AND CALF CUTS:	
Week ended Aug. 13...	12,755
Week previous	3,000
LAMB AND MUTTON:	
Week ended Aug. 13...	1,711
Week previous	
BEEF CURED:	
Week ended Aug. 13...	18,721
Week previous	1,263
PORK CURED AND SMOKED:	
Week ended Aug. 13...	184,140
Week previous	413,782
LARD AND PORK FAT:	
Week ended Aug. 13...	4,300
Week previous	41,912
LOCAL SLAUGHTER	
CATTLE:	
Week ended Aug. 13...	13,102
Week previous	12,565
CALVES:	
Week ended Aug. 13...	14,023
Week previous	13,867

### FANCY MEATS

(l.c.l. prices)	
Lb.	
Veal breads, under 6 oz.	51
6/12 oz. up	45 @ 46
12 oz. up	82 @ 83
Beef livers, selected	30 @ 31
Beef kidneys	13
Oxtails, 3/4 lb./up	
froz.	11 @ 12

### LAMBS

(l.c.l. prices)	
City	
Prime, 30/40	\$51.00 @ 52.00
Prime, 40/45	52.00 @ 53.00
Prime, 45/55	51.00 @ 53.00
Choice, 30/40	50.00 @ 51.00
Choice, 40/45	51.00 @ 53.00
Choice, 45/55	50.00 @ 52.00
Good, 30/40	48.00 @ 50.00
Good, 40/45	49.00 @ 51.00
Good, 45/55	47.00 @ 49.00
Good, 55/65	44.00 @ 46.00
Western	
Prime, 45/dn.	\$48.00 @ 50.00
Prime, 45/55	48.00 @ 49.00
Prime, 55/65	None quoted
Choice, 45/dn.	47.00 @ 49.00
Choice, 45/55	47.00 @ 48.00
Good, all wts.	43.00 @ 46.00

### VEAL-SKIN OFF

(l.c.l. carcass prices)	
Western	
Prime, 80/130	\$39.00 @ 42.00
Choice, 50/80	None quoted
Choice, 80/130	36.00 @ 38.00
Good, 50/80	30.00 @ 32.00
Good, 80/130	32.00 @ 35.00
Com'l. all wts.	28.00 @ 32.00

### BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.25
Indible suet (cwt.)	2.50
Edible suet (cwt.)	2.50

### HOGS:

Week ended Aug. 13...	48,373
Week previous	45,202

### SHEEP:

Week ended Aug. 13...	48,195
Week previous	48,970

### COUNTRY DRESSED MEATS

VEAL:	
Week ended Aug. 13...	3,799
Week previous	3,680

### HOGS:

Week ended Aug. 13...	39
Week previous	38

### LAMB AND MUTTON:

Week ended Aug. 13...	48
Week previous	122

### PHILA. FRESH MEATS

Tuesday, Aug. 16, 1955

### WESTERN DRESSED

STEER CARCASS: (cwt.)	
Choice, 500/700	...\$40.00 @ 42
Choice, 700/900	...37.50 @ 41
Good, 500/800	...37.00 @ 39
COW:	
Com'l all wts.	...28.00 @ 28
Utility, all wts.	...24.00 @ 25
VEAL (SKIN OFF):	
Choice, 80/110	...36.00 @ 39
Choice, 110/150	...37.00 @ 40
Good, 50/80	...31.00 @ 33
Good, 80/110	...32.00 @ 35
Good, 110/150	...33.00 @ 36
LAMB:	
Prime, 30/45	...47.00 @ 50
Prime, 45/55	...46.00 @ 50
Choice, 30/45	...47.00 @ 50
Choice, 45/55	...46.00 @ 50
Good, all wts.	...41.00 @ 45
MUTTON (EWE):	
Choice, 70/down	...17.00 @ 20
Good, 70/down	...15.00 @ 18
LOCALLY DRESSED	
STEER BEEF (lb.): Choice      Good	
Hinds, 500/800	...52 @ 54
Hinds, 800/900	...51 @ 52
Rounds, no flank	...48 @ 50
Hip rd., + flank	...46 @ 49
Full loin, untrim.	...55 @ 58
Short loin, untrim.	...63 @ 72
Ribs (7 bone)	...48 @ 52
Arm chucks	...28 @ 31
	...
Briskets	...26 @ 28
Short plates	...10 @ 12



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

(Carlot Basis, Chicago Price Zone, Aug. 17, 1955)

#### SKINNED HAMS

Fresh or F.F.A.	Frozen
47@47 1/2 ... 10/12	47
47@47 1/2 ... 12/14	47
47@47 1/2 ... 14/16	47
47 1/2 ... 16/18	47 1/2
47 1/2 ... 18/20	47 1/2
44 ... 20/22	44
40 ... 22/24	40
38 1/2 ... 24/26	38 1/2
36 1/2 ... 25/30	36 1/2
34 ... 25/up, 2's in.	34

Note—Regular Hams 2 1/2¢ under skinned.

#### PICNICS

Fresh or F.F.A.	Frozen
25 ... 4/6	25n
24 ... 6/8	24
23 1/2 ... 8/10	23 1/2
23 1/2 ... 10/12	23 1/2
22 1/2 ... 12/14	22 1/2
22 1/2 @ 22 1/2 ... 8/up, 2's in.	22 1/2

#### FAT BACKS

Fresh or Frozen	Cured
8 1/2n ... 6/8	9n
9 1/2n ... 8/10	9 1/2
10 1/2n ... 10/12	10 1/2
11 1/2n ... 12/14	11 1/2
11 1/2n ... 14/16	11 1/2
12n ... 16/18	12
12n ... 18/20	12
12n ... 20/25	12

## LARD FUTURES PRICES

### FRIDAY, AUG. 12, 1955

Open	High	Low	Close
Sep. 10.87 1/2	11.15	10.85	11.12 1/2
-85			-07 1/2
Oct. 10.70	10.85	10.70	10.77 1/2
Nov. 10.20	10.35	10.22 1/2	10.27 1/2
Dec. 10.65	10.75	10.65	10.70
Jan. 10.90	11.00	10.90	11.00
Mar. 10.92 1/2	11.05	10.92 1/2	11.05

Sales: 7,320,000 lbs.  
Open interest at close Thurs., Aug. 11: Sept. 569, Oct. 162, Nov. 209, Dec. 192, Jan. 31, and Mar. 13 lots.

### MONDAY, AUG. 15, 1955

Open	High	Low	Close
Sep. 11.10	11.20	11.05	11.15
-97 1/2			-97 1/2
Oct. 10.77 1/2	10.80	10.70	10.82 1/2
Nov. 10.20	10.30	10.20	10.27 1/2
Dec. 10.65	10.75	10.65	10.70
Jan. 10.70	10.80	10.70	10.80
Mar. 11.00	11.10	10.90	11.05

Sales: 5,160,000 lbs.  
Open interest at close Fri., Aug. 12: Sept. 551, Oct. 170, Nov. 222, Dec. 205, Jan. 31, and Mar. 16 lots.

### TUESDAY, AUG. 16, 1955

Open	High	Low	Close
Sep. 11.00	11.05	10.95	11.00
-107 1/2			-107 1/2
Oct. 10.62 1/2	10.65	10.47 1/2	10.55n
Nov. 10.15	10.15	10.00	10.07 1/2
Dec. 10.47 1/2	10.50	10.32 1/2	10.40n
Jan. 10.40	10.47 1/2	10.40	10.47 1/2
Mar. 10.62 1/2	10.72 1/2	10.62 1/2	10.72 1/2

Sales: 6,360,000 lbs.  
Open interest at close Mon., Aug. 15: Sept. 544, Oct. 178, Nov. 219, Dec. 207, Jan. 40, and Mar. 17 lots.

### WEDNESDAY, AUG. 17, 1955

Open	High	Low	Close
Sep. 10.95	11.00	10.87 1/2	10.97 1/2
Oct. 10.57 1/2	10.57 1/2	10.45	10.55b
Nov. 10.10	10.10	10.00	10.05b
Dec. 10.42 1/2	10.42 1/2	10.35	10.37 1/2
Jan. 10.45	10.45	10.40	10.42 1/2
Mar. 10.60	10.62 1/2	10.60	10.60n

Sales: 3,560,000 lbs.  
Open interest at close Tues., Aug. 16: Sept. 519, Oct. 184, Nov. 229, Dec. 214, Jan. 40, and Mar. 16 lots.

### THURSDAY, AUG. 18, 1955

Open	High	Low	Close
Sep. 10.95	10.95	10.87 1/2	10.87 1/2
-90			-90
Oct. 10.50	10.52 1/2	10.45	10.50
Nov. 10.10	10.10	10.05	10.07 1/2
Dec. 10.37 1/2	10.42	10.32 1/2	10.35
-40			-40
Jan. 10.42 1/2	10.42 1/2	10.40	10.42 1/2
Mar. 10.60	10.60	10.60	10.60

Sales: 3,500,000 lbs.  
Open interest at close Wed., Aug. 17: Sept. 42, Oct. 186, Nov. 227, Dec. 219, Jan. 48, and Mar. 17 lots.

#### BELLIES

Fresh or F.F.A.	Frozen
26n ... 6/8	26n
26 ... 8/10	26
26 1/2 ... 10/12	26 1/2
26 1/2 ... 12/14	26 1/2
26 ... 14/16	26
25 1/2 ... 16/18	25 1/2
24 ... 18/20	24

#### GR. AMN. BELLIES D.S. BELLIES

19 1/2n	18/20	20 1/2n	20 1/2
19 1/2	20/25	20 1/2	20 1/2
18	25/30	19 1/2	19 1/2
16 1/2	30/35	17 1/2	17 1/2
15 1/2	35/40	16	16
13 1/2	40/50	15 1/2	15 1/2

#### FRESH PORK CUTS

Job Lot	Car Lot
Fresh	Fresh
46 ... Loins, und. 12	46
44 ... Loins, 12/16	44
37 ... Loins, 16/20	35n
32 ... Loins, 20/up	32
30 ... Bost. Butts, 4/8	29 1/2 @ 30
28 1/2 @ 28 1/2 ... Bost. Butts, 8/12	28 1/2
28 1/2 @ 28 1/2 ... Bost. Butts, 8/up	28 1/2
41 1/2 @ 41 1/2 ... Ribs, 3/dn	39 1/2 @ 40
27 1/2 @ 28 ... Ribs, 3/5	25 1/2 @ 26
20 1/2 @ 21 ... Ribs, 5/up	21

#### OTHER CELLAR CUTS

Fresh or Frozen	Cured
14n ... Square Jowls	14n
9 1/2n ... Jowl Butts, loose	11n
11n ... Jowl Butts, boxed	unq.

## CHGO. FRESH PORK AND PORK PRODUCTS

	Aug. 16, 1955
(l.c.l. prices)	
Hams, skinned, 10/12	48
Hams, skinned, 12/14	48
Hams, skinned, 14/16	48
Picnics, 4/6 lbs., loose	26
Picnics, 6/8 lbs.	25
(Job Lot)	
Pork loins, bon'ls, 100's	58
Shoulders, 16/dn., loose	27
Pork hivers	11
Tenderloins, fresh, 10's	73
Neck bones, bbls.	9 @ 10
Ears, 30's	10
Snoats, lean in, 100's	6
Feet, s.c. 30's	0

## CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)

Pork trim., reg. 40%	15 @ 16
Pork trim., guar. 50%	17 1/2 @ 18
Pork trim., 80% lean,	26 @ 26 1/2
bbls.	26
Pork trim., 95% lean,	38 @ 37
bbls.	31
Pork head meat	21
Pork cheek meat trim.,	27
bbls.	27

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.25
Refined lard, 50-lb. cartons f.o.b. Chicago	13.25
Kettle rend., tierces, f.o.b. Chicago	14.25
Leaf, kettle rend., tierces, f.o.b. Chicago	14.25
Lard flakes	16.00
Neutral tierces, f.o.b. Chicago	16.25
Standard shortening N. & S. (del.)	20.00
Hydro, shorting, N. & S.	21.25

## WEEK'S LARD PRICES

	P.S. or Dry	P.S. or Dry	Ref. in 50-lb.
Rend. Cash Rend. time			
(Tierces)	Loose	Open	
(Bd. Trade)	Mkt.	Mkt.	
Aug. 12 ... 11.12 1/2n	9 1/2 @ 9 1/2	12.25n	
Aug. 13 ... 11.12 1/2n	9 1/2 @ 8 1/2	12.25n	
Aug. 15 ... 11.00n	10.00	12.50n	
Aug. 16 ... 10.90n	10.25	12.75n	
Aug. 17 ... 11.00n	10.12 1/2	12.75n	
Aug. 18 ... 11.00n	10.00b	12.75n	

## HOG VALUES MUCH BETTER THIS WEEK

(Chicago costs and credits, Tuesday of this week)

Higher average prices on pork, coupled with lower average costs of live hogs resulted in decided improvements in cut-out values on all three classes of porkers this week. Although still showing negative margins, heavy hogs made sharp gains.

	-180-220 lbs.—	-220-240 lbs.—	-240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
live	live	live	live
yield	yield	yield	yield
Lean cuts	\$12.41	\$18.25	\$11.75
Fat cuts, lard	4.63	6.63	4.71
Ribs, trimmings, etc.	1.73	2.45	1.48
Cost of hogs	\$16.44	\$16.63	\$16.50
Condemnation loss	.02	.02	.02
Handling, overhead	1.57	1.40	1.28
TOTAL COST	\$18.03	\$26.32	\$18.05
TOTAL VALUE	\$18.77	\$27.43	\$17.94
Cutting margin	+\$ .74	+\$ .11	-\$ .17
Margin last week	+.55	+.77	-.33

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Aug. 16	San Francisco Aug. 16	No. Portland Aug. 16
FRESH PORK (Carcass): (Packer Style)			
80-120 lbs.	None quoted	\$32.00 @ 34.00	None quoted
130-160 lbs.	\$29.00 @ 30.50	\$30.00 @ 32.00	\$29.00 @ 30.00

#### FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	42.00 @ 48.00	48.00 @ 52.00	51.00 @ 55.00
10-12 lbs.	42.00 @ 48.00	46.00 @ 50.00	51.00 @ 55.00
12-16 lbs.	42.00 @ 48.00	44.00 @ 48.00	50.00 @ 53.00

#### PICNICS:

(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	31.00 @ 36.00	36.00 @ 40.00
8-10 lbs.	42.00 @ 50.00	48.00 @ 52.00
10-12 lbs.	40.00 @ 45.00	46.00 @ 50.00
12-16 lbs.	37.00 @ 43.00	44.00 @ 48.00

#### BACON, "Dry" Cure No. 1:

8-10 lbs.	10-12 lbs.	12-16 lbs.
42.00 @ 50.00	48.00 @ 52.00	45.00 @ 50.00
40.00 @ 45.00	46.00 @ 50.00	42.00 @ 45.00
37.00 @ 43.00	44.00 @ 48.00	40.00 @ 43.00

#### LARD, Refined:

1-lb. cartons	50-lb. cartons & can.	Tierces
15.50 @ 16.50	14.00 @ 16.25	13.25 @ 15.75
18.00 @ 20.00	16.00 @ 18.00	14.00 @ 17.00

## N.Y. FRESH PORK CUTS

Aug. 16, 1955 (l.c.l. prices)

	Western
Pork loins, 8/12	\$45.00 @ 47.00
Pork loins, 12/16	43.00 @ 45.00
Hams, sknd., 10/14	48.00 @ 50.00
Boston butts, 4/8	33.00 @ 35.00
Spareribs, 3/down	43.00 @ 46.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00

## N.Y. DRESSED HOGS

(l.c.l. prices)

(Heads on, leaf fat in)	
50 to 75 lbs.	\$27.75 @ 30.75
75 to 100 lbs.	27.75 @ 30.75
100 to 125 lbs.	27.75 @ 30.75
125 to 150 lbs.	27.75 @ 30.75

## CHGO. WHOLESALE SMOKED MEATS

Aug. 16, 1955

Hams, skinned, 14/16 lbs., wrapped	54
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56
Hams, skinned, 16/18 lbs., wrapped	53
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	37
Bacon, fancy, sq. cut, seed, less, 12/14 lbs., wrapped	35
Bacon, No. 1 sliced, 1-lb. open-faced layers	51

## PHILA. FRESH PORK

Aug. 16, 1955

PORK CUTS—U.S. 1-3, L.B.:	
Regular loins, 8/12	46 @ 48
Regular loins, 12/16	44 @ 46
Regular loins, 16/20	None qtd.
Butts, Boston, 4/8	33 @ 35
Spareribs, 3/down	44 @ 46

## LOCALLY DRESSED

U.S. 1-3 Lb.

Pork loins, 8/10	50 @ 55
Pork loins, 10/12	50 @ 55
Pork loins, 12/16	48 @ 52
Spareribs, 3/dn.	45 @ 48
sk. hams, 10/12	50 @ 55
sk. hams, 12/14	50 @ 55
Boston butts, 4/8	35 @ 37

## HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Aug. 13, 1955, was 12.1. This ratio compared with the 10.9 ratio for the preceding week and 13.9 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.347, \$1.446 and \$1.650 per bu. in the three periods, respectively.



# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

### BLOOD

Wednesday, Aug. 17, 1955

Unaground, per unit of ammonia  
(bulk) .....\*5.50a

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose: .....\*6.00a  
Low test .....\*5.50@5.75a  
Med. test .....\*5.25@5.50a  
High test .....\*2.00  
Liquid stick, tank cars .....\*

### PACKINGHOUSE FEEDS

30% meat, bone scraps, bagged, \$ ..... 70.00@ 80.00  
30% meat, bone scraps, bulk... 67.50@ 77.50  
55% meat scraps, bagged ..... 92.00  
60% digester tankage, bagged... 77.50@ 82.50  
60% digester tankage, bulk .... 75.00@ 80.00  
80% blood meal, bagged ..... 110.00@125.00  
70% steamed bone meal, bagged ..... 85.00  
(spec. prep.) ..... 65.00  
60% steamed bone meal, bagged

### FERTILIZER MATERIALS

High grade tankage, ground, ..... 4.50  
per unit ammonia ..... 6.00  
Hoof meal, per unit ammonia

### DRY RENDERED TANKAGE

Low test, per unit prot. ....\*1.30@1.35a  
Med. test, per unit prot. ....\*1.20@1.25  
High test, per unit prot. ....\*1.20a

### GELATINE AND GLUE STOCKS

Calf trimmings (limed) ..... 1.35@ 1.50  
Hide trimmings (green salted) ..... 6.00@ 7.00a  
Cattle jaws, scraps, and knuckles, .....  
per ton .....55.00@57.00  
Pig skin scraps and trimmings..... 5.00

### ANIMAL HAIR

Winter coil dried, per ton .....\*125.00@135.00  
Summer coil dried, per ton .....\*60.00@ 65.00  
Cattle switches, per piece ..... 3½@5  
Winter processed, gray, lb. .... 20@21  
Summer processed, gray, lb. .... 12½@13½

a—nominal, a—asked. \*Quoted delivered.

## TALLOWs and GREASES

Wednesday, Aug. 17, 1955

Moderate trade developed in the inedible fats market late last week. On Thursday, a few tanks of bleachable fancy tallow sold at 7½c, c.a.f. Chicago. Prime tallow sold early at 7½c, and special tallow at 6½c, also c.a.f. Chicago. Several tanks of yellow grease traded at 6½c, Chicago. The all hog choice white grease sold at 8½c and 8½c, delivered New York. A few tanks of bleachable fancy tallow sold at 7½c, c.a.f. East.

Yellow grease sold at 7c and 7½c, delivered New York, the latter price for low acid material. Special tallow was bid at 7½c, c.a.f. East, but held fractionally higher. No. 1 tallow sold at 6½c, the not all hog choice white grease at 7½c and B-white grease at 6½c, all Chicago. Several tanks of edible tallow sold at 8½c and 8½c, Chicago basis.

Friday's market was mostly a bid affair. Yellow grease was bid at 6½c, Chicago, but held ½c higher. Several tanks of bleachable fancy tallow, regular production, sold at 7½c, c.a.f.

New York. Hard body material was bid at 8c, same destination. Additional tanks of edible tallow traded at 8½c, Chicago basis. The all hog choice white grease was bid at 8½c, c.a.f. East, and held up to 8½c. Last reported trades were at 8½c and 8½c.

Eastern consumers raised their ideas fractionally on Monday of the new week. Bleachable fancy tallow sold at 8c, c.a.f. East, with later offerings at 8½c. Special tallow traded at 7½c, c.a.f. New York. No. 2 tallow was offered at 7c, c.a.f. New Orleans, for August shipment. Yellow grease was bid at 7½c@7½c, c.a.f. East.

A few tanks of all hog choice white grease sold at 8½c, c.a.f. East. The most wanted item of the entire tallow list was bleachable fancy tallow, consequently a fair trade developed at ¼c higher levels, 7½c, c.a.f. Chicago. Prime tallow sold steady at 7½c, and special tallow at 7c, c.a.f. Chicago. Bleachable fancy tallow was reported bid at 8½c@8½c, c.a.f. East.

In the Midwest, some bleachable fancy tallow traded at 7½c, c.a.f. Chicago. The all hog choice white

[Continued on page 51]

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## SIX-MONTH, 1955 MEAT SCRAPS AND TANKAGE PRODUCTION BELOW LAST YEAR

Production of meat scraps in the first six months of 1955 reached 397,340 tons and feeding tankage 102,408 tons, according to reports made by packers, processors, and rendering plants to the Agricultural Marketing Service. Output of both meat scraps and tankage was almost 2 per cent below the first half of 1954.

Meat scraps production during May and June of this year exceeded last year's high rate. Output in the first four months was below that of last year. The six-

months' total is second highest of record for the period, being exceeded only by last year. Tankage output during the first half of 1955 was slightly below last year's level in all months except June.

The 1955 data shown in this report are based on reports representing about 98 per cent of the nation's operating capacity for meat scraps and tankage. Reported production by months for the previous three years and U. S. annual totals 1945-1954 are shown in the table below.

MEAT SCRAPS (OR MEAT MEAL)				TANKAGE (DIGESTER OR FEEDING) <sup>1</sup>				
Month	1952 Tons	1953 Tons	1954 Tons	1955 Tons	1952 Tons	1953 Tons	1954 Tons	1955 Tons
January	62,138	62,410	68,780	66,159	21,066	21,487	19,769	18,847
February	54,447	55,090	64,033	62,244	18,698	19,612	17,669	17,610
March	51,790	59,986	68,772	66,722	16,197	18,203	16,790	16,048
April	54,791	64,135	68,719	64,601	12,965	17,553	16,316	15,992
May	55,927	66,362	65,735	65,790	15,717	18,615	15,544	16,079
June	55,977	66,034	68,001	71,824	14,675	17,559	16,830	17,832
Totals	335,070	374,017	404,049	397,340	100,288	113,029	103,918	102,408
July	54,600	70,015	78,195	16,210	18,522	18,659		
August	59,903	68,841	76,483	19,243	19,194	21,482		
September	59,854	68,408	76,880	16,935	18,177	19,679		
October	66,392	73,753	76,179	19,155	18,745	20,088		
November	59,029	67,795	76,738	19,423	21,340	22,703		
December	58,749	70,506	76,398	19,371	19,985	22,125		
Totals	358,587	419,318	469,862	110,337	115,963	124,736		
12 Months	693,657	793,335	873,911	210,625	228,992	228,654		

<sup>1</sup>Does not include tankage produced for fertilizer.

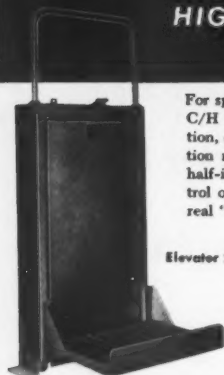
<sup>2</sup>Revised.

MEAT SCRAPS AND TANKAGE: U. S. Annual Production (Tons) 1945-51

	1945	1946	1947	1948	1949	1950	1951
Meat scraps	536,898	514,273	543,399	568,627	577,684	605,053	641,212
Tankage	180,013	152,153	179,404	185,391	196,902	202,229	208,389

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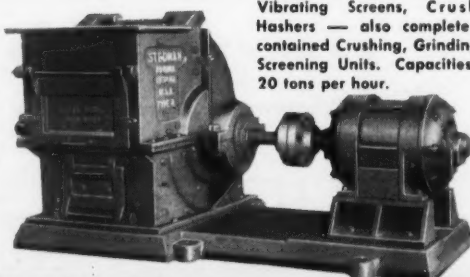


For additional information write:

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[Continued from page 49]

grease sold at 8½c, c.a.f. East. Edible tallow was still available at 8½c, Chicago basis.

**TALLOW:** Wednesday's quotations: edible tallow, 8½c; original fancy tallow, 7¼@8c; bleachable fancy tallow, 7½; prime tallow, 7¼c; special tallow, 7c; No. 1 tallow, 6½c; and No. 2 tallow, 6c.

**GREASES:** Wednesday's quotations: the not all hog choice white grease, 7½c; B-white grease, 6½c; yellow grease, 6½c; house grease, 6¼c; brown grease, 5¼@6c. The all hog choice white grease is quoted at 8½c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Aug. 17, 1955

Dried blood was quoted Wednesday at \$5.25@5.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, AUG. 12, 1955

	Open	High	Low	Close	Prev.
Sept. ....	14.25b	14.35	14.27	14.27	14.30b
Oct. ....	13.85b	13.90	13.90	13.85b	13.84b
Dec. ....	13.60b	13.70	13.68	13.68	13.65b
Jan. ....	13.65b	.....	.....	13.71b	13.69
Mar. ....	13.59b	13.65	13.61	13.60b	13.60
May ....	13.50b	13.60	13.58	13.50b	13.57
July ....	13.39b	13.47	13.47	13.40b	13.35b

Sales: 23 lots.

MONDAY, AUG. 15, 1955

	Open	High	Low	Close	Prev.
Sept. ....	14.20b	14.18	14.17	14.25b	14.27b
Oct. ....	13.80b	13.85	13.76	13.81b	13.85b
Dec. ....	13.60b	.....	.....	13.64b	13.68
Jan. ....	13.65b	.....	.....	13.66b	13.71b
Mar. ....	13.55b	.....	.....	13.57b	13.60b
May ....	13.50b	13.60	13.40	13.52b	13.59b
July ....	13.35b	13.40	13.40	13.40b	13.40b

Sales: 15 lots.

TUESDAY, AUG. 16, 1955

	Open	High	Low	Close	Prev.
Sept. ....	14.20b	14.22	14.00	13.97b	14.23b
Oct. ....	13.80b	13.75	13.75	13.65b	13.81b
Dec. ....	13.64b	.....	.....	13.51b	13.64b
Jan. ....	13.69b	.....	.....	13.51b	13.66b
Mar. ....	13.58b	13.61	13.45	13.45b	13.57b
May ....	13.50b	13.56	13.40	13.40b	13.52b
July ....	13.40b	.....	.....	13.30b	13.40b

Sales: 64 lots.

WEDNESDAY, AUG. 17, 1955

	Open	High	Low	Close	Prev.
Sept. ....	14.00	14.01	13.85	13.90	13.97b
Oct. ....	13.65b	13.68	13.58	13.62	13.65b
Dec. ....	13.45b	13.52	13.40	13.45b	13.51b
Jan. ....	13.50b	.....	.....	13.47b	13.51b
Mar. ....	13.45	13.46	13.38	13.41b	13.45
May ....	13.40	13.40	13.34	13.35	13.40
July ....	13.24	13.21	13.21	13.23b	13.30b

Sales: 79 lots.

## VEGETABLE OILS

Wednesday, Aug. 17, 1955

Crude cottonseed oil, carlots, f.o.b.	12½n
Valley .....	12½n
Southeast .....	12n
Texas .....	12½pd
Corn oil in tanks, f.o.b. mills	12½a
Peanut oil, f.o.b. mills	17½a
Soybean oil, f.o.b. mills	@11½pd
Coconut oil, f.o.b. Pacific Coast	10½a
Cottonseed foots:	
Midwest and West Coast	1½@1½
East	1½@1½

## OLEOMARGARINE

Wednesday, Aug. 17, 1955

White domestic vegetable	26
Yellow quarters	26
Milk churned pastry	24
Water churned pastry	23

## OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9@10
Extra oleo oil (drums)	13½@14½

pd—paid, n—nominal, b—bid, a—asked.

# HIDES AND SKINS

Hides sold steady on a few selections, but other selections lose ground—Small packer hides easier—Country hides dull—River overweight kipskins trade lower—Calfskins reported sold steady—Sales of sheepskins slow.

## CHICAGO

**PACKER HIDES:** Activity developed in the hide market on Monday of this week when several selections were traded at steady levels. The volume of each selection traded was light, however. River heavy native steers sold at 13½c and St. Louis production brought 14c. River light native steers sold at 14c. Butt-branded steers traded at 11c. A few bulls sold at 9c. Later in the day, River and St. Louis light native steers sold at 14c and 14½c, respectively.

Both River and Chicago production light native cows brought 13c, with 12½c bid on St. Paul production, unfilled. Branded cows also sold lower at 10½c for Northerns and 11c for Southwesterns. Heavy native cows sold at 12½c for Rivers and 13c for Chicagos. Ex-light native steers pegged at 17½c last week, were rumored to have sold at 17c.

The pace of trading was slower Tuesday, compared with movement Monday, but prices held steady with those established at that time. Light native steers sold at 14½c for Northerns and 14c for River production. Northern heavy native steers sold at 14c, while Rivers brought 13½c. Milwaukee and Peoria light native cows sold at 13c.

The only trading heard at midweek was a sale of Chicago light native cow hides at 12½c.

**SMALL PACKER AND COUNTRY HIDES:** Prices for small packer hides depreciated this week, with trading of 50-lb. average in the Midwest at 11c. These hides reportedly represented good quality production. The 60-lb. average was mostly nominal at 9@9½c in the Midwest. No sales of small packer hides out of the Southwest, reportedly due to offerings priced over buyer's ideas. The country hide market was dull, with 50-lb. average locker butchers quoted at 7½@8c, nominal, and renderers at 7@7½c, also on a nominal basis.

**CALFSKINS AND KIPSKINS:** About 7,000 River overweight kipskins sold at 28½c, with kip offered at 29½c and unsold. Some St. Louis heavy calf reportedly sold at 42½c. Milwaukee calf reportedly sold steady, but confirmation was lacking.

**SHEEPSKINS:** Interest continued good for shearlings this week, but due to the limited supply, sales were hard to accomplish. Late last week, a car of No. 1 shearlings, with fall clips included, sold at 2.35 and 2.90. Additional movement of fall clips was reported this week at 3.00. Some sources pegged the market for No. 1 shearlings at 2.25@2.50, the No. 2's at 1.50@1.60 and the No. 3's at .50 to .60, all nominal basis. Buyers indicated 22c for dry pelts, but most offerings were priced at 24c. Pickled skins were offered at 9.75 and 9.50 on lambs, but bids were at 9.25.

## CHICAGO HIDE QUOTATIONS

	Week ended Aug. 17, 1955	Cor. Week 1954
Hvy. Nat. steers	13½@14n	13 @13½
Lt. Nat. steers	14 @14½n	14 @14½n
Hvy. Tex. steers	11n	10½n
Ex. lgt. Tex.	14½n	13½n
Butt brand. steers	14n	10½
Col. steers	10½n	10
Branded cows	10½@11n	11 @11½n
Hvy. Nat. cows	12½@13n	13 @13½n
Lt. Nat. cows	12½@13	14
Nat. bulls	9 @9½n	8½@9n
Branded bulls	8 @8½n	7½@8n
Calfskins:		
Nor., 10/15	47½n	35n
10/down	52½n	40n
Kips, Nor., nat., 15/25	29½n	23½n

## SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	0 @9½n 8½@9n
50 lbs.	11n 10½@11n

## SMALL PACKER SKINS

Calfskins, all wts.	32 @35n 25n
Kips, all wts.	18 @20n 17n

## SHEEPSKINS

Packer shearlings:	
No. 1	2.25@2.50n 2.00@2.25
Dry Pelts	22@24n 28½@29
Horsehides, Untrim.	7.75@8.25n 8.50@9.00

## N.Y. HIDE FUTURES

FRIDAY, AUG. 12, 1955

	Open	High	Low	Close
Oct. ....	11.50b	11.57	11.45	11.51b-55a
Jan. ....	12.07b	12.09	12.06	12.06b-15a
Apr. ....	12.57b	.....	.....	12.00b-60a
July ....	12.95b	.....	.....	13.10b-16a
Oct. ....	13.55b	13.60	13.60	13.56b-65a
Jan. ....	13.95b	.....	.....	13.95b-14.10a

Sales: 21 lots.

MONDAY, AUG. 15, 1955

	Open	High	Low	Close
Oct. ....	11.48	11.48	11.45	11.42b-52a
Jan. ....	12.10	12.10	12.10	12.10
Apr. ....	12.60b	.....	.....	12.50b-65a
July ....	13.00b	.....	.....	13.08b-15a
Oct. ....	13.50b	.....	.....	13.57b-65a
Jan. ....	13.90b	.....	.....	13.97b-14.10a

Sales: 6 lots.

TUESDAY, AUG. 16, 1955

	Open	High	Low	Close
Oct. ....	11.40	11.40	11.31	11.31
Jan. ....	11.97b	11.90	11.88	11.88
Apr. ....	12.50b	12.40	12.38	12.38b-42a
July ....	13.00b	.....	.....	12.50b-92a
Oct. ....	13.45b	13.40	13.40	13.40b-42a
Jan. ....	13.90b	.....	.....	13.73b

Sales: 35 lots.

WEDNESDAY, AUG. 17, 1955

	Open	High	Low	Close
Oct. ....	11.30b	11.35	11.25	11.94
Jan. ....	11.80b	11.90	11.84	11.90
Apr. ....	12.35b	12.39	12.30	12.40b-45a
July ....	12.84b	.....	.....	12.88b-96a
Oct. ....	13.30b	.....	.....	13.42b-50a
Jan. ....	13.70b	.....	.....	13.82b-14.00a

Sales: 26 lots.

THURSDAY, AUG. 18, 1955

	Open	High	Low	Close
Oct. ....	11.38	11.40	11.30	11.31
Jan. ....	11.88b	11.90	11.80	11.88
Apr. ....	12.45b	.....	.....	11.38b-42a
July ....	12.90b	.....	.....	12.90b-92a
Oct. ....	13.40b	13.40	13.40	13.40b-90a
Jan. ....	13.80b	.....	.....	13.80b-90a

Sales: 18 Lots.



# LIVESTOCK MARKETS... Weekly Review

## July Slaughter Of All Animals Down; Cattle Fail Record

Livestock slaughter under federal inspection in July, with extended hot weather hampering shipment of stock to market, showed considerable decreases on all classes from the month before. Butchering of cattle, which more often is greater in July than in June, was down sharply. Calf slaughter was off even more, with that of hogs showing a sharper than normal decline from June kill. Monthly slaughter of sheep and lambs follows a less regular course under general conditions.

Cattle slaughter for the month failed to set a new July record, but the year's total, under heavy slaughter of the first six months, set a new peak for the period. Hog slaughter for the first seven months was reduced to a 15 per cent gain over last year from 18 per cent through June.

Slaughter of cattle in July numbered 1,524,475 for a sharp drop from 1,640,677 head in June and was second largest on record to the 1,622,033-head kill in July, last year. Slaughter of calves at 549,644 head showed an 11 per cent decline from June slaughter of 610,500 head and was about 16 per cent smaller than the 639,933 butchered in the same month, last year.

Hog slaughter numbered 3,428,043 compared with 3,713,130 head butchered in June and 3,325,097 in July, 1954. The gain over 1954 was not quite 4 per cent, while numbers of marketable hogs were up at least 10 per cent over last year.

Slaughter of sheep and lambs at 1,075,724 head, while down from

1,205,300 in June, held narrowly to the million-plus monthly slaughter of the animals so far this year. Last year's July count was 1,209,450 head.

Cattle slaughter for the first seven

months numbered 10,535,558 for a small gain over 10,402,716 in the same period, last year. Calf slaughter at 4,083,548 fell below last year's January-July count of 4,145,716. Aggregate hog slaughter for the period was 31,425,504 compared with 27,161,018 last year. Slaughter of sheep and lambs showed a small gain to 8,236,373 from 8,031,443 last year.

### KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during June, 1955, compared with May, 1955, and June, 1954 is shown below:

	June Per- cent 1955	May Per- cent 1955	June Per- cent 1954
<b>Cattle—</b>			
Steers .....	52.5	51.9	56.1
Heifers .....	13.1	12.9	10.6
Cows .....	31.6	32.6	30.2
Bulls and Stags .....	2.8	2.6	3.1
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners and Cutters <sup>2</sup> .....	17.2	16.5	16.2
<b>Hogs:</b>			
Sows .....	28.2	15.0	33.8
Barrows and Gilts .....	70.8	84.4	65.5
Stags and Boars .....	1.0	.6	.7
Total <sup>1</sup> .....	100.0	100.0	100.0
<b>Sheep and Lambs:</b>			
Lambs and Yearlings .....	92.8	94.0	92.1
Sheep .....	7.2	5.1	7.9
Total <sup>1</sup> .....	100.0	100.0	100.0

†Based on reports from packers.  
<sup>1</sup>Totals based on rounded numbers.  
<sup>2</sup>Included in cattle classification.

### Missouri-Illinois Vo-Ag Students Show Fine Hogs

The 23rd Bi-State Vocational Agriculture Hog Marketing Day held at National Stock Yards, Ill., August 11, brought out a total of 1,406 hogs entered by 136 FFA students from 37 Illinois and Missouri high schools. A total of 94 per cent of the hogs graded U. S. No. 1, 2 and 3 and only 6 per cent were discarded. Packers added a "premium" to the prize money by purchasing the hogs at 25 to 50c over the regular market.

### FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1955	1954	
January .....	1,521,087	1,541,041	
February .....	1,318,151	1,302,454	
March .....	1,524,490	1,511,008	
April .....	1,451,705	1,416,787	
May .....	1,557,973	1,439,145	
June .....	1,640,677	1,570,393	
July .....	1,524,475	1,622,033	
August .....	.....	1,635,175	
September .....	.....	1,637,606	
October .....	.....	1,616,193	
November .....	.....	1,601,839	
December .....	.....	1,582,719	
CALVES			
	1955	1954	
January .....	563,468	546,056	
February .....	517,039	517,691	
March .....	659,355	660,485	
April .....	595,814	598,377	
May .....	587,528	561,146	
June .....	610,500	622,028	
July .....	549,644	639,933	
August .....	.....	649,390	
September .....	.....	706,283	
October .....	.....	738,211	
November .....	.....	694,264	
December .....	.....	638,732	
HOGS			
	1955	1954	
January .....	5,518,937	4,712,157	
February .....	4,937,846	3,883,165	
March .....	5,491,165	4,553,795	
April .....	4,472,045	3,853,169	
May .....	4,164,338	3,380,365	
June .....	3,713,130	3,453,270	
July .....	3,428,043	3,325,097	
August .....	.....	3,852,044	
September .....	.....	4,743,350	
October .....	.....	5,177,810	
November .....	.....	5,840,532	
December .....	.....	6,119,109	
SHEEP AND LAMBS			
	1955	1954	
January .....	1,223,337	1,242,776	
February .....	1,079,567	1,060,196	
March .....	1,244,190	1,148,930	
April .....	1,179,811	1,065,684	
May .....	1,228,444	1,044,814	
June .....	1,205,300	1,199,683	
July .....	1,075,724	1,209,450	
August .....	.....	1,207,354	
September .....	.....	1,290,093	
October .....	.....	1,291,251	
November .....	.....	1,160,437	
December .....	.....	1,167,110	
SEVEN-MONTH TOTALS			
	1955	1954	
Cattle .....	10,535,558	10,402,826	
Calves .....	4,083,548	4,145,716	
Hogs .....	31,425,504	27,161,018	
Sheep .....	8,236,373	8,031,443	

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended Aug. 13:

### CATTLE

	Week Ended	Prev.	Cor.
	Aug. 13	Week	1954
Chicago...	27,205	21,393	27,193
Kan. City...	17,020	17,401	18,588
Omaha...	27,934	31,032	28,664
St. Louis...	10,235	9,930	11,602
St. Joseph...	12,158	13,049	11,913
St. Paul...	10,183	9,417	11,790
Wichita...	4,945	6,054	5,243
New York & Jer. City...	13,102	12,565	12,288
Ola. City...	10,661	15,618	14,706
Cincinnati...	4,633	5,002	4,652
Denver...	14,627	11,670	12,189
St. Paul...	16,500	15,162	18,194
Milwaukee...	3,373	3,903	3,506
Totals	172,576	172,196	178,588

### HOGS

Chicago...	31,332	36,683	23,322
Kan. City...	8,027	8,935	8,467
Omaha...	33,782	32,365	20,066
St. Louis...	20,108	13,769	17,608
St. Joseph...	17,129	18,011	13,464
St. Paul...	13,301	11,669	14,069
Wichita...	9,506	8,248	6,033
New York & Jer. City...	48,373	45,202	43,061
Ola. City...	7,011	8,368	8,931
Cincinnati...	17,169	13,492	14,968
Denver...	8,966	9,456	7,933
St. Paul...	33,804	30,589	29,849
Milwaukee...	3,546	3,666	2,709
Totals	252,083	230,453	210,540

### SHEEP

Chicago...	4,451	3,785	4,290
Kan. City...	4,122	3,702	3,116
Omaha...	12,811	13,321	12,867
St. Louis...	4,256	3,071	3,684
St. Joseph...	5,715	7,640	10,102
St. Paul...	3,504	3,333	7,676
Wichita...	1,445	1,786	686
New York & Jer. City...	48,195	48,970	45,892
Ola. City...	2,500	2,601	3,198
Cincinnati...	9,222	1,517	1,264
Denver...	13,765	11,103	12,955
St. Paul...	3,863	2,459	6,484
Milwaukee...	912	1,187	737
Totals	106,061	105,871	113,951

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada for week ended August 6:

	Week Ended Aug. 6 1955	Same week 1954
<b>CATTLE</b>		
Western Canada..	14,279	12,519
Eastern Canada..	14,748	12,380

### HOGS

Western Canada...	38,608	28,305
Eastern Canada...	42,737	43,175
Totals	81,345	71,480

All-hog carcasses graded

### SHEEP

Western Canada...	3,120	3,244
Eastern Canada...	7,182	7,810
Totals	10,302	11,054

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 13:

Cattle Calves Hogs Sheep	Salable	Total (inc. directs)	Prev. week:	Salable	Total (inc. directs)
190	125	...	27	...	...
5,110	4,020	20,012	13,080	...	...
133	120	...	...	...	...
5,846	2,845	17,766	11,701	...	...

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 11.	1,621	588	8,427	1,342
Aug. 12.	1,461	259	6,079	687
Aug. 13.	120	102	2,415	55
Aug. 15.	21,418	383	9,314	2,751
Aug. 16.	5,500	300	10,500	1,500
Aug. 17.	13,000	300	9,000	2,000
*Week so far	39,918	983	28,814	6,251
Wk. ago.	45,781	1,203	29,312	5,113
Yr. ago.	42,248	1,170	31,739	5,215
2 years ago	44,634	2,042	27,100	8,043

\*Including 415 cattle, 2,848 hogs and 1,062 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 11.	2,909	49	1,131	...
Aug. 12.	4,042	25	1,420	98
Aug. 13.	80	...	...	14
Aug. 15.	6,593	31	1,119	276
Aug. 16.	3,000	...	1,000	500
Aug. 17.	5,000	...	1,000	200
Week so far ...	14,563	31	3,119	976
Wk. ago.	17,562	94	2,692	799
Yr. ago.	14,271	162	2,600	982
2 years	16,701	122	3,182	475

### AUGUST RECEIPTS

Cattle	1955	1954
...	127,659	134,465
Calves	4,872	5,513
Hogs	114,382	119,904
Sheep	19,060	17,662

### AUGUST SHIPMENTS

Cattle	1955	1954
...	56,991	51,489
Hogs	14,315	14,910
Sheep	2,429	3,512

## CHICAGO HOG PACKAGES

Supplies of hogs purchased at Chicago, week ended Wed., Aug. 17:

Packers' purch.	Shippers' purch.	Week ended Aug. 17	Week ended Aug. 10
...	...	31,430	27,891
...	...	7,412	5,091
Totals	...	38,842	32,982

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Aug. 17, were reported as shown in the table below:

CATTLE:	Steers, ch. & pr.	None qtd.
Steers, gd. & ch.	\$21.00@23.00	
Steers, com'l & gd.	20.00@21.35	
Heifers, gd. & ch.	20.00@21.50	
Heifers, util. & com'l	None qtd.	
Cows, util. & com'l	10.75@13.00	
Cows, can. & cut.	8.50@10.50	
Bulls, util. & com'l	None qtd.	

CALVES:	
Good & choice ....	\$19.00@20.50
Com'l & good .....	18.00@19.00
Util. & com'l .....	15.00@18.00
HOGS:	
U.S. 1-3, 180/230 ..	\$16.50@17.00
Sows, .....	None qtd.

LAMBS:	Good & choice	\$17.00@19.00
--------	---------------	---------------

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Aug. 12, with comparisons:

	Cattle	Hogs	Sheep
Week to date	285,000	340,000	120,000
Previous week	292,000	344,000	120,000
Same wk. 1954	307,000	331,000	123,000
1955 to date	8,801,000	12,961,000	5,184,000
1954 to date	9,200,000	11,191,000	4,844,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Aug. 11.

	Cattle	Calves	Hogs	Sheep
Los Ang....	8,800	1,025	1,450	100
N. Portland..	2,975	700	1,515	5,135
San Fran....	1,500	400	700	6,400

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 16, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul  
HOGS (Includes Bulk of Sales):  
BARROWS & GILTS:

U.S. No. 1-3:	120-140 lbs.	\$13.00-14.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.25-15.75	\$13.00-15.50	None qtd.	None qtd.	None qtd.	\$15.25-16.25
160-180 lbs.	15.50-16.75	14.75-16.25	\$15.00-16.75	\$15.75-16.75	15.75-16.75	15.75-16.75
180-200 lbs.	16.25-17.25	16.00-16.75	16.25-17.00	16.50-17.25	16.50-17.50	16.50-17.50
200-220 lbs.	16.75-17.50	16.25-16.75	16.50-17.15	17.00-17.50	16.50-17.50	16.50-17.50
220-240 lbs.	17.00-17.50	16.25-16.75	16.50-17.15	17.00-17.50	16.50-17.50	16.50-17.50
240-270 lbs.	16.50-17.10	16.25-16.50	16.50-17.00	16.50-17.25	16.00-17.00	16.00-17.00
270-300 lbs.	15.75-16.75	15.75-16.50	None qtd.	15.75-16.75	15.50-16.00	15.50-16.00
300-330 lbs.	None qtd.	15.25-16.00	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	14.50-15.50	None qtd.	None qtd.	None qtd.	None qtd.

Medium:	100-220 lbs.	None qtd.	None qtd.	None qtd.	15.25-16.75	None qtd.
SOWS:	Choice:	270-300 lbs.	15.00-15.25	15.50-15.75	13.50-15.75	15.00-15.50
800-900 lbs.	15.00-15.25	15.00-15.75	13.50-15.75	14.50-15.25	15.00-15.50	15.00-15.50
900-1100 lbs.	14.50-15.25	14.50-15.75	13.50-15.75	13.75-14.75	14.50-15.00	14.50-15.00
1100-1300 lbs.	14.00-14.75	14.00-14.75	13.50-15.75	13.25-14.00	14.00-14.50	14.00-14.50
1300-1500 lbs.	13.50-14.25	13.50-14.75	12.50-13.75	13.00-13.50	14.00-14.50	14.00-14.50
1500-1700 lbs.	12.00-13.00	12.50-13.50	12.50-13.75	12.25-13.25	13.25-14.00	13.25-14.00
Medium:	250-550 lbs.	None qtd.	None qtd.	None qtd.	11.50-15.00	None qtd.

## SLAUGHTER CATTLE & CALVES:

STEERS:						
Prime:						
700-900 lbs.	23.25-24.25	None qtd.	None qtd.	None atd.	None qtd.	
900-1100 lbs.	23.25-24.25	23.25-24.50	23.25-24.25	22.75-24.00	None qtd.	
1100-1300 lbs.	22.75-24.25	22.75-24.50	23.25-24.25	22.75-24.00	None qtd.	
1300-1500 lbs.	22.25-23.75	22.50-24.00	22.50-24.00	22.00-23.75	None qtd.	
Choice:						
700-900 lbs.	21.50-23.25	21.50-23.00	21.50-23.25	21.00-22.75	21.50-23.00	
900-1100 lbs.	21.50-23.25	22.00-23.25	21.50-23.25	21.25-23.00	22.00-23.50	
1100-1300 lbs.	21.25-23.25	21.75-23.25	21.00-23.25	21.25-23.00	22.00-23.50	
1300-1500 lbs.	20.75-22.75	21.50-22.75	20.75-22.75	20.75-22.75	21.00-23.00	
Good:						
700-900 lbs.	18.25-21.50	18.50-22.00	18.50-21.50	19.00-21.00	19.50-22.00	
900-1100 lbs.	18.25-21.50	18.50-22.00	18.75-21.50	19.00-21.00	20.00-22.00	
1100-1300 lbs.	17.75-21.25	18.25-22.00	18.75-21.25	19.00-21.25	20.00-22.00	
Commercial,						
all wts.	16.25-18.25	15.00-18.50	14.50-18.75	18.00-19.00	16.00-20.00	
Utility,						
all wts.	13.50-16.25	13.00-15.00	12.00-14.50	12.50-16.00	14.50-16.00	

HEIFERS:		17	18	19	20	21	22
Prime:		17	18	19	20	21	22
600-800 lbs.	22.75-23.50	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	22.75-23.75	22.00-23.50	22.75-23.50	22.00-23.00	None qtd.	None qtd.	None qtd.
Choice:		17	18	19	20	21	22
600-800 lbs.	21.00-22.75	20.00-22.00	21.00-22.75	19.75-22.00	21.50-22.50	21.50-22.50	21.50-22.50
800-1000 lbs.	21.00-22.75	20.25-22.75	21.50-22.75	20.25-22.00	21.50-22.50	21.50-22.50	21.50-22.50
Good:		17	18	19	20	21	22
500-700 lbs.	18.00-21.00	18.00-20.25	17.75-21.00	18.00-19.75	18.50-21.50	18.50-21.50	18.50-21.50
700-900 lbs.	18.00-21.00	18.25-20.25	18.00-21.50	18.25-20.25	18.50-21.50	18.50-21.50	18.50-21.50
Commercial:		17	18	19	20	21	22
all wts. . .	15.50-18.00	14.00-18.25	14.00-18.25	14.50-18.25	15.50-18.50	15.50-18.50	15.50-18.50
Utility:		17	18	19	20	21	22
all wts. . .	12.00-15.50	12.00-14.00	11.00-14.00	11.50-14.50	13.50-15.50	13.50-15.50	13.50-15.50

all wts. . .	10.50-11.50	12.00-13.00	12.00-13.50	11.75-13.50	12.00-13.50
COWS:					
Commercial,					
all wts. . .	11.50-13.00	12.00-13.00	12.00-13.50	11.75-13.50	12.00-13.50
Utility,					
all wts. . .	10.50-11.50	10.50-12.00	10.50-12.00	10.25-11.75	11.00-12.00
Can. & cut..					

BULLS (Yr. Excl.) All Weights:	Good	None qtd.	12.00-14.50	None qtd.	12.00-13.00	13.00-14.00
Commercial	13.00-14.00	14.50-15.25	13.00-13.50	13.00-14.25	13.00-14.00	13.00-14.00
Utility	12.00-13.00	13.75-14.50	11.50-13.00	11.75-13.00	13.50-15.50	13.50-15.50
Cutter	10.00-12.00	11.50-13.75	10.00-11.50	10.75-11.75	13.50-15.50	13.50-15.50

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 13, 1955, as reported to The National Provisioner:

### CHICAGO

Armour, 6,229 hogs; Wilson, 3,259 hogs; Agar, 9,446 hogs; Shippers, 5,243 hogs; and Others, 12,598 hogs.

Totals: 27,205 cattle, 1,152 calves, 36,575 hogs and 4,451 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,905	911	1,464	1,793
Swift	1,873	771	1,999	2,309
Wilson	1,588	...	2,507	...
Butchers	7,217	53	...	20
Others	792	...	1,114	...

Totals: 15,285 1,735 8,027 4,122

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,148	4,640	2,709	...
Cudahy	4,083	4,977	1,946	...
Swift	6,041	4,018	3,402	...
Wilson	3,698	3,280	3,070	...
Am. Stores	823	...	...	...
Cornhusker	864	...	...	...
O'Neill	446	...	...	...
Neb. Bf.	867	...	...	...
Eagle	120	...	...	...
Gr. Omaha	749	...	...	...
Hoffman	111	...	...	...
Rothschild	1,284	...	...	...
Roth	1,408	...	...	...
Kingman	1,278	...	...	...
Merchants	101	...	...	...
Others	1,325	8,155	...	...

Totals: 31,507 25,070 11,127

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,061	904	4,344	2,604
Swift	3,612	1,929	9,314	1,652
Hunter	609	...	801	...
Krey	...	...	2,999	...
Hell	...	...	2,650	...
Laclede	...	...	...	...
Luert	...	...	...	...

Totals: 7,342 2,893 20,108 4,256

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,557	614	7,908	1,806
Armour	4,246	462	4,064	1,304
Others	4,653	...	2,244	...

Totals\*12,456 1,076 14,216 3,194  
\*Do not include 38 cattle, 137 calves, 5,157 hogs and 2,522 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,603	9	6,514	1,457
Sioux City	...	...	...	...
Dr. Bf.	2,058	...	...	...
Swift	2,988	...	3,454	3,180
Butchers	478	...	...	...
Others	10,208	5	9,827	1,263

Others: 20,330 14 19,795 5,902

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,830	82	2,068	...
Kansas	708	...	...	...
Dunn	107	...	...	...
Dold	94	...	614	...
Sunflower	52	...	...	...
Pioneer	...	...	...	...
Excel	606	...	...	...
Armour	88	...	...	570
Swift	...	...	...	875
Others	1,150	...	341	342

Totals: 4,635 82 3,023 1,787

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,977	198	542	543
Wilson	2,480	535	573	696
Others	2,253	598	1,235	67

Totals\* 7,710 1,331 2,350 1,306

\*Do not include 941 cattle, 679 calves, 4,661 hogs and 1,194 sheep direct to packers.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,547	90	2,212	5,197
Swift	2,181	122	2,423	5,145
Cudahy	706	53	2,495	366
Wilson	761	...	...	259
Others	8,457	55	1,842	440

Totals: 13,652 320 8,972 11,407

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	122	4	50	...
Cudahy	27	...	...	...
Swift	307	...	108	...
Wilson	109	...	...	...
Ideal	778	...	...	...
Atlas	740	...	...	...
Com'l	646	3	...	...
United	628	11	146	...
Goldring	394	...	...	...
Gr. West	373	...	...	...
Others	3,594	609	780	...

Totals: 7,718 687 1,084

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	203	37	...	387
Schlachter	...	...	...	...
Northside	...	...	...	...
Others	4,242	1,044	19,480	2,137

Totals: 4,535 1,081 19,480 2,525

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,100	2,513	11,392	1,651
Bartusch	1,172	...	...	...
Rifkin	512	...	...	...
Superior	2,001	...	...	...
Swift	6,715	2,399	22,412	2,212
Others	1,547	1,283	9,840	...

Totals: 18,047 6,197 43,644 3,863

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,333	1,272	1,673	948
Swift	1,955	2,211	960	2,750
Rl. Bon.	252	2	237	...
City	636	39	40	...
Rosenthal	260	14	...	...

Totals: 4,436 3,538 2,910 3,698

### TOTAL PACKER PURCHASES

	Week end, Aug. 13	Prev. week	Same week 1954
Cattle	174,868	170,112	174,494
Hogs	205,254	200,076	184,816
Sheep	57,638	52,073	63,482

## CORN BELT DIRECT TRADING

Des Moines, Aug. 17 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:  
160-180 lbs. .... \$13.25@15.25  
180-240 lbs. .... 13.00@16.50  
240-300 lbs. .... 14.95@16.50  
300-400 lbs. .... 14.35@15.90

Sows:  
270-360 lbs. .... 14.50@15.50  
400-550 lbs. .... 11.25@13.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Aug. 11	42,000	32,000	34,000
Aug. 12	39,500	32,000	39,500
Aug. 13	31,000	37,000	26,000
Aug. 15	54,500	53,000	49,500
Aug. 16	50,000	49,000	40,000
Aug. 17	45,000	49,000	46,000

## BUFFALO LIVESTOCK

Receipts of livestock at Buffalo in July totaled 17,600 cattle, 5,124 calves, 4,267 hogs and 30,250 sheep, according to the USDA. Shipments for the period were 10,857 cattle, 1,634 calves, 1,262 hogs and 24,086 sheep, leaving 6,743, 3,490, 3,005 and 6,164 of the same classes of livestock, respectively, for local slaughter.

## WEEKLY INSPECTED SLAUGHTER

Slaughter as major centers during the week ended Aug. 13, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	13,102	14,023	48,373	48,196
Baltimore, Philadelphia	8,875	1,321	20,656	2,213
Cincinnati, Cleveland, Detroit	...	...	...	...
Indianapolis	18,362	7,851	100,747	14,323
Chicago Area	26,793	6,743	56,569	3,888
St. Paul-Wis. Areas <sup>2</sup>	20,325	15,845	71,107	7,389
St. Louis Area <sup>3</sup>	15,824	7,175	51,240	8,871
Sioux City	9,944	24	12,836	2,906
Omaha Area	30,487	681	54,978	17,069
Kansas City	18,329	4,346	21,099	7,416
Iowa-So. Minnesota <sup>4</sup>	20,470	10,247	217,000	37,763
Louisville, Evansville, Nashville	...	...	...	Not Available
Memphis	12,362	12,358	37,926	...
Georgia-Alabama Areas <sup>5</sup>	9,028	4,820	17,976	...
St. Joseph, Wichita, Okla. City	21,533	5,323	32,054	8,312
Pt. Worth, Dallas, San Antonio	19,396	9,581	11,611	9,186
Denver, Ogden, Salt Lake City	17,058	893	11,981	25,507
Los Angeles, San Francisco Areas <sup>6</sup>	27,231	3,326	27,099	30,602
Portland, Seattle, Spokane	7,453	1,088	11,084	12,315
GRAND TOTALS	320,822	105,645	804,336	236,009
Totals previous week	313,394	108,820	755,433	223,728
Totals same week, 1954	315,086	118,506	698,075	239,864

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn. and Madison. <sup>3</sup>Includes St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Aug. 6, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Good and Choice	Good and Choice	Grade B <sup>1</sup> Dressed	Grade B <sup>1</sup> Dressed	Handyweights	Good	
Toronto	1955	1954	1955	1954	1955	1954	1955	1954
Montreal	\$20.50	\$21.00	\$21.00	\$22.50	\$26.17	\$27.50	\$20.59	\$23.59
Winnipeg	18.50	18.28	20.75	20.75	26.70	28.45	19.05	22.00
Calgary	18.75	20.22	18.72	19.31	23.25	25.00	19.00	21.71
Edmonton	18.75	19.60	19.25	18.00	23.25	26.00	19.50	20.50
Lethbridge	18.62	19.62	22.00	...	22.62	25.00	...	...
Pr. Albert	17.85	19.20	20.75	20.50	22.00	25.00	16.40	19.50
Moose Jaw	17.75	18.20	18.00	17.50	22.00	24.05	...	18.50
Saskatoon	18.15	18.75	21.75	19.50	22.90	24.10	16.75	18.00
Regina	18.00	17.55	17.55	18.20	22.00	24.00	17.75	19.80
Vancouver	...	18.68	...	18.75	...	27.65	19.12	22.25

\*Dominion Government premiums not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended August 12:

	Cattle	Calves	Hogs
Week ended Aug. 12	4,528	1,480	9,650
Week previous (five days)	3,916	1,856	8,837
Corresponding week last year	3,769	1,596	7,204

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 17, were reported as follows:

	Cattle	Calves	Hogs
U.S. 1-3	180/210	\$16.25@17.00	...
U.S. 1-2	210/220	16.25@17.00	...
U.S. 1-3	220/240	16.25@17.00	...
U.S. 1-3	250/280	None qtd.	...
Sows	330/400	11.75@15.75	...

LAMBS:  
Choice & prime .... 19.00@20.00

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Aug. 17, were as follows:

ended  
ent of

Sheep &

Lambs

48,196

2,213

14,328

3,886

7,399

8,871

2,968

17,060

7,416

37,768

Not

available

8,313

9,186

25,807

30,602

12,315

236,000

225,728

239,864

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90 21.71

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0 19.50

0 18.50

75 18.00

75 19.80

12 22.25

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Hogs

9,650

8,337

7,264

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ollows:

one qtd.

1.00@20.00

1.00@19.00

one qtd.

1.00@15.00

1.00@15.00

1.00@12.00

1.00@15.00

1.00@26.00

1.00@23.00

1.00@19.00

1.00@18.25

1.50 only

one qtd.

SIONER